

THE HOUSEKEEPERS FRIEND



A MERRY CHRISTMAS AND HAPPY NEW YEAR

Published By

W. B. GIFFORD & CO.

—DEALERS IN—

DRY AND FANCY GOODS, DRESS MAKING AND MILLINERY,
CARPETS, WINDOW SHADES, PAPER HANGINGS,

Gifford's Block, Market St., Lynn, Mass.

[See 3d Page]

[3000]

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PRICE 25 CENTS

1879.

THE
"TRICORA RELIEF"
CORSET

Is perfection itself.

"I can stoop
with such
ease."



THE NEW CORSET.

"THE TRICORA RELIEF."

{ *The most Durable, Comfortable and* }
{ *Healthful Corset ever sold for its price* }

Having elastic side sections, it adapts itself to the various positions of the body in stooping, sitting and reclining, giving perfect ease in all positions, affording great relief and comfort to the many who find ordinary Corsets oppressive.

ASK FOR IT.

Every pair warranted to
give satisfaction or money returned.

J. G. FITZPATRICK & CO., Mfrs.,

71 Leonard Street,

NEW YORK.

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BUSINESS ESTABLISHED IN 1861.

Bradley's Superphosphate

UNIFORM IN QUALITY.
UNIFORM IN CONDITION. UNIFORM IN VALUE.

STANDARD GUARANTEED.

Unequalled Mechanical Condition.



Highest Grade Materials used.
A Complete Manure for All Crops.

For a quarter of a century, Bradley's Superphosphate has maintained its reputation as the best in the market. Based upon no vague, theoretical principles, it is not an *experimental* fertilizer, of variable composition and fluctuating value, but a thoroughly practical and reliable manure, of uniform quality, condition and value. It contains *all the elements of plant-food* in the most nutritious forms, derived from the best materials, and combined in proportions proven by an actual experience of 25 years to best constitute

A WELL-BALANCED, COMPLETE MANURE,

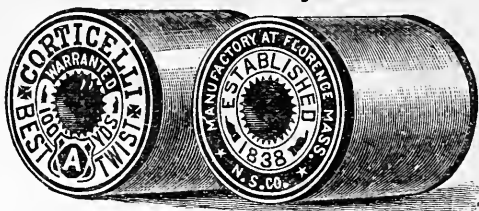
For general use on all crops, either with or without barnyard manure.

PAMPHLETS MAILED FREE TO ANY ADDRESS.

BRADLEY FERTILIZER COMPANY,
27 KILBY STREET, BOSTON, MASS.

CORTICELLI SEWING SILK.

LADIES, TRY IT.



THE BEST
SEWING SILK
MADE.

Every Spool warranted unequalled for Hand or Machine Sewing, Smooth, Strong, Full Length. Ladies, ask your storekeeper for

“CORTICELLI” SPOOL SILK.

FLORENCE

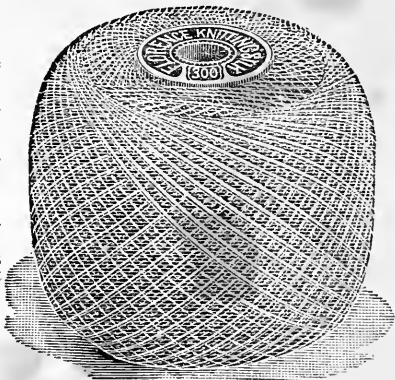
* KNITTING * SILK. *

POSITIVELY the only Silk suitable for knitting, which will bear washing without injury to color or texture. Sold by all enterprising dealers.

Our latest Book on knitting (No. 5) with samples of Knitting and Etching Silk, sent on receipt of three 2-cent stamps.

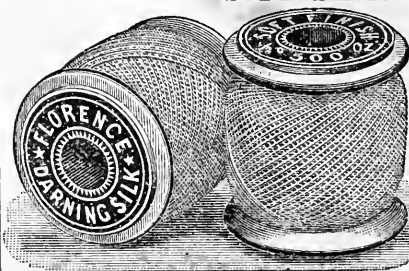
Nonotuck Silk Co.

FLORENCE, MASS.



FLORENCE DARNING SILK.

SOFT FINISH.



Prepared expressly for repairs on Silk, Woolen or Lisle Thread Stockings and Undergarments.

Woolen Stockings darned with this Silk last much longer, and are free from the disagreeable bunches caused by the use of wool yarns for mending purposes.

In buying NEW Hosiery, of whatever material, Ladies will greatly increase its durability by “running” the heels and toes with

FLORENCE DARNING SILK.

This process, by reason of the soft and pliable nature of the Silk, does not cause discomfort to the wearer.

SOLD BY ALL ENTERPRISING DEALERS.

W. B. GIFFORD & Co.

We cordially invite your esteemed attention to our extensive stock of

—Dry Goods— OF ALL DESCRIPTIONS.

Our full and complete line of Foreign and American Dress Goods comprises all the New Shades of Tricots, Cashmeres, Crazy Cloths, Armures, etc.

Our Silk Department is replete with Bargains. Especially do we mention two, viz.: Our 22-inch Black American Silk, \$1.00—goods cost \$1.12½ to manufacture—and our \$1.25 brand, which has never sold less than \$1.75 by any one—warranted not to crack nor shift.

We also carry a very heavy line of Wraps, Cloaks, Jerseys, Cashmere and Chenille Shawls and Scarfs.

Our Millinery Business is second to none in the city, although it is only a branch of our immense business. We keep a full and complete line of all the goods pertaining to that department.

Our stocks of Domestics, Hosiery, Gloves, Corsets, Jewelry, Underwear, Dress and Cloak Trimmings, Buttons, Laces, etc., are full of Novelties and Bargains of all known varieties.

W. B. GIFFORD & CO.

Burnett's Extracts.

Housekeepers should insist upon obtaining them; they are perfectly pure and of great strength.

LADIES!

Its Color has no equal, and will give worn shoes a jet black appearance.



'86	Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.	'86	Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.
Jan.	3	4	5	6	7	8	9	July	4	5	6	7	8	9	10
	10	11	12	13	14	15	16		11	12	13	14	15	16	17
	17	18	19	20	21	22	23		18	19	20	21	22	23	24
	24	25	26	27	28	29	30		25	26	27	28	29	30	31
Feb.	31	1	2	3	4	5	6	Aug.	1	2	3	4	5	6	7
	7	8	9	10	11	12	13		8	9	10	11	12	13	14
	14	15	16	17	18	19	20		15	16	17	18	19	20	21
	21	22	23	24	25	26	27		22	23	24	25	26	27	28
	28	29	30	31	1	2	3		29	30	31	1	2	3	4
March	1	2	3	4	5	6	7	Sept.	5	6	7	8	9	10	11
	8	9	10	11	12	13	14		12	13	14	15	16	17	18
	14	15	16	17	18	19	20		19	20	21	22	23	24	25
	21	22	23	24	25	26	27		26	27	28	29	30	1	2
	28	29	30	31	1	2	3		27	28	29	30	1	2	3
April	4	5	6	7	8	9	10	Oct.	3	4	5	6	7	8	9
	11	12	13	14	15	16	17		10	11	12	13	14	15	16
	18	19	20	21	22	23	24		17	18	19	20	21	22	23
	25	26	27	28	29	30	1		24	25	26	27	28	29	30
May	2	3	4	5	6	7	8	Nov.	31	1	2	3	4	5	6
	9	10	11	12	13	14	15		7	8	9	10	11	12	13
	16	17	18	19	20	21	22		14	15	16	17	18	19	20
	23	24	25	26	27	28	29		21	22	23	24	25	26	27
	30	31	1	2	3	4	5		28	29	30	1	2	3	4
June	6	7	8	9	10	11	12	Dec.	5	6	7	8	9	10	11
	13	14	15	16	17	18	19		12	13	14	15	16	17	18
	20	21	22	23	24	25	26		19	20	21	22	23	24	25
	27	28	29	30	1	2	3		26	27	28	29	30	31	1

Its Lustre is fine and durable and will make worn shoes look as fresh as new ones.

LADIES!



LADIES,

IF YOU VALUE YOUR SHOES, USE

WHITEMORE'S

Gilt Edge Dressing.

The only Polish containing OIL to soften and preserve the Leather. Bottles hold about **DOUBLE** the usual amount.

Price 25 Cts., For sale by

H. H. TUTTLE & CO., 435 Washington St.,
T. E. MOSELEY & CO., 469 " "
THAYER, McNEIL & HODGKINS.

47 Temple Place,
B. S. ROWE & CO., 637 Washington St.,
JOHN H. ROGERS, 1 & 3 Tremont St.,

And first-class dealers generally.

TULIP SOAP gives universal satisfaction.

Burnett's Cocoaine

prevents the hair from falling, kills Dandruff, allays irritation, promotes a vigorous growth of the hair.

THE Post-office Appropriation Bill makes the following important changes, to take effect July 1: The weight of all single-rate letters is increased from one-half an ounce each or fraction thereof to one ounce each or fraction thereof. All newspapers sent from the office of publication, including sample copies, or when sent from a news agency to actual subscribers thereto, or to other news agents, shall be entitled to transmission at the rate of one cent per pound or fraction thereof, the postage to be prepaid. A special stamp of the value of ten cents may be issued, which, when attached to a letter, in addition to the lawful postage, shall entitle the letter to immediate delivery.

UNITED STATES MONEY ORDERS.

MONEY orders, for any amount not over \$300, and not exceeding \$100 on one order, are issued in the principal offices, on payment of the following fees:

For orders not exceeding \$10	08 cts.
For orders exceeding \$10, and not exceeding \$15	10 "
For orders exceeding \$15, and not exceeding \$30	15 "
For orders exceeding \$30, and not exceeding \$40	20 "
For orders exceeding \$40, and not exceeding \$50	25 "
For orders exceeding \$50, and not exceeding \$60	30 "
For orders exceeding \$60, and not exceeding \$70	35 "
For orders exceeding \$70, and not exceeding \$80	40 "
For orders exceeding \$80, and not exceeding \$100	45 "

THURSTON'S
IVORY
PEARL TOOTH POWDER
WILL KEEP THE TEETH IN PERFECT CONDITION
AND THE GUMS HEALTHY.
Price 25 & 50 Cents
PER BOTTLE.

THIS is a most excellent article for Cleansing and Preserving the Teeth. It hardens the gums, sweetens the breath and beautifies the teeth. It contains no acid or harsh, gritty substance—nothing that can injure the enamel in the slightest degree. By its constant use teeth retain their efficiency and beauty, even to the extreme duration of life. It is put up in bottles, which prevents its being spoiled by exposure to the atmosphere, preserving its original combination of parts and its delicious flavor.

At Fancy Drug Stores and Druggists.
Family Size Bottles, \$1.00.

R. M. HOBBS'



面 **MEEN FUN** 粉

The Celebrated

CHINESE SKIN AND TOILET POWDER,

For Restoring, Beautifying and Preserving the Complexion, and rendering the Skin delicately White, Smooth and Soft.

Boxes, 25 cents. Beware of imitations, which are abroad.

BLAIR'S PILLS.



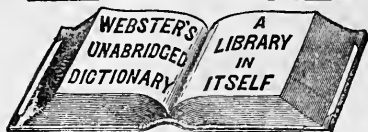
Great English Remedy for Gout, Rheumatism and Kidney Complaints. Sure, prompt and effective. Oval box, 34 pills, **\$1.00**; round, 14 pills, **50 cents**.

At all Druggists, and No. 224 William Street, New York.

TULIP SOAP is the best in use.

WEBSTER'S UNABRIDGED.

In Sheep, Russia and Turkey Bindings.



Get the Standard.

GET THE BEST Webster—it has 113,000 Words, 3000 Engravings, and a New Biographical Dictionary. Standard in Gov't Printing Office. 32,000 copies in Public Schools. Sale 20 to 1 of any other series. aid to make a Family intelligent. Best help for **SCHOLARS, TEACHERS and SCHOOLS.**

It is Standard Authority with the U. S. Supreme Court, and is recommended by the State Sup'ts of Schools in 36 States.

The vocabulary contains 3000 more words than are found in any other American Dictionary.

The Unabridged is now supplied, at a small additional cost, with **DENISON'S PATENT REFERENCE INDEX.**

"The greatest improvement in book-making that has been made in a hundred years."

Published by G. & C. MERRIAM & CO., Springfield, Mass.

A Library in Itself.

In the quantity of matter it contains is believed to be the largest volume published, being sufficient to make 75 12mo volumes that usually sell for \$1.25 each.

The Family Educator.

It will answer thousands of questions to the wide-awake child. **It is an ever-present and reliable School-Master to the whole family.**

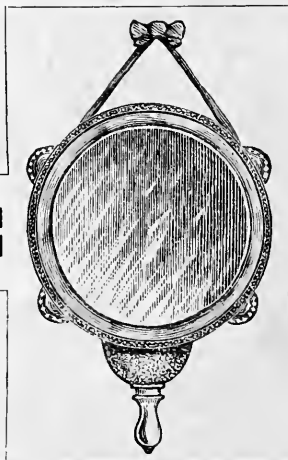
S. S. Herald

How to Buy It.

"Every Farmer should give his sons two or three square rods of ground, well prepared, with the avails of which they may buy it. Every Mechanic should put a receiving box in some conspicuous place in the house, to catch the stray pennies for the like purpose.—*Mass. Life Boat.*"

ELEGANT PRESENT FOR GENTLEMEN.

Plush Sides.
Beveled
Edge Mirror Face.



Design Patented
February 19, 1884.

TAMBOURINE

WHISK HOLDER

Plush Shoulder
and
Nickel Handle
Whisk.

Sent (express paid)
complete,
on receipt of
\$3.00.

Above represents our TAMBOURINE WHISK HOLDER.

MILES BROS. & CO., 102 Fulton St., New York.

Burnett's Extracts

are unsurpassed for flavoring Ice Creams, Custards, Jellies, Sauces and Soups.

WEIGHTS AND MEASURES FOR COOKS, ETC.

1 pound of Wheat Flour is equal to	1 quart
1 pound and 2 ounces of Indian Meal make	1 quart
1 pound of Soft Butter is equal to	1 quart
1 pound and 2 ounces of Best Brown Sugar make	1 quart
1 pound and 1 ounce of Powdered White Sugar make	1 quart
1 pound of Broken Loaf Sugar is equal to	1 quart
4 Large Tablespoonfuls make	$\frac{1}{2}$ gill
1 Common-sized Tumbler holds	$\frac{1}{2}$ pint
1 Common-sized Wineglass is equal to	$\frac{1}{2}$ gill
1 Teacup holds	1 gill
1 Large Wineglass holds	2 ounces
1 Tablespoonful is equal to	$\frac{1}{2}$ ounce

HINTS TO LADIES.

Ladies and Children's Boots and Shoes can always look nice by using WHITEMORE'S GILT EDGE DRESSING.

If your Trunks and Bags are worn and look bad, use WHITEMORE'S GILT EDGE DRESSING.

WHITEMORE'S GILT EDGE DRESSING can be easily used without soiling the hands.

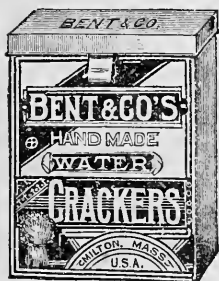
See page of advertisement in front of book in Calendar for 1886.

ESTABLISHED 1801.

BENT & CO'S

Celebrated Hand-Made

WATER CRACKERS.



GUARANTEED

ABSOLUTELY PURE.

Hand Made, from Choicest Flour.

THEY ARE EASY OF DIGESTION.

Recommended by EMINENT PHYSICIANS both sides of the Atlantic. Get only

THE GENUINE,

which bears the stamp of the makers.

For more than fourscore years the crackers have been unequalled for excellence and their superior keeping qualities. They are sold by first-class grocers everywhere.

BENT & CO., Milton, Mass.

Housekeepers

can be sure that Tulip Soap will do no injury to the finest fabric.



Horstford's **ACID PHOSPHATE** (LIQUID.)

A preparation of the phosphates of lime, magnesia, potash and iron with phosphoric acid in such form as to be readily assimilated by the system.

Prepared according to the directions of Prof E. N. HORSFORD, of Cambridge, Mass.

FOR DYSPEPSIA,

Mental and Physical Exhaustion, Weakened Energy, Nervousness, Indigestion, etc.

Universally recommended and prescribed by physicians of all schools. Its action will harmonize with such stimulants as are necessary to take. It is the best tonic known, furnishing sustenance to both brain and body.

It makes a delicious drink with water and sugar only.

Invigorating, Strengthening, Healthful, Refreshing.

Prices reasonable. Pamphlet giving further particulars mailed free.

MANUFACTURED BY THE

RUMFORD CHEMICAL WORKS, - - - PROVIDENCE, R. I.

BEWARE OF IMITATIONS.

Burnett's Cocoaine will be found a certain and speedy cure for dandruff and other scalp diseases.

WATCHES, AMERICAN.

THE first American Watch was made in 1857, and is still in perfect running order. Its makers were Messrs. Howard & Dennison, in Boston. It has two main springs, and two complete sets of winding apparatus, in consequence of which it is larger and heavier than most watches of to-day. The Howard Watch Company, which was the first organized, has made over a quarter of a million watches. The Waltham Watch has been made on a more extensive scale, and its manufacture now reaches over two millions. The Waterbury Watch is a low-priced wonder of mechanism, selling for about three dollars, and actually keeping time, though not with the precision attained by the more costly watches.

CHASE'S LIQUID GLUE

CEMENTS

Wood, Glass, Jewelry, Crockery,
Furniture, Leather Ornaments
and Bric-a-Brac.



!!!PERFECTLY SOLID!!!

Always Ready for Use.

Be sure and ask your dealer for

CHASE'S LIQUID GLUE.

!!!TRY IT ONCE!!!

You Will Always Keep it as a Household Necessity.

CHASE'S LIQUID GLUE

Does not dry up in the bottle rapidly. The brush can be kept in the Glue, with cap covering mouth of bottle. The convenience of this will readily be seen. Its superiority demonstrated after ten years' experience.

Sold by Hardware Dealers, Stationers, Grocers, Druggists and Fancy Goods Dealers.

If you are collecting **FANCY CARDS,** save your Tulip Soap Wrappers.

RIDGE'S FOOD FOR INFANTS AND INVALIDS

THE
MOST
RELIABLE
FOOD
IN THE WORLD
FOR
INFANTS
AND
CHILDREN
SOLD BY DRUGGISTS

THE BEST
DIET
FOR
INVALIDS
AND
OLD PEOPLE
FOUR SIZES
.35 .65 1.25 1.75
Woolrich & Co.
ON EVERY LABEL.

Old People

Whose digestive powers are impaired, will find this diet invaluable. Many are adopting this article in daily use. It is superior and more palatable than oatmeal and other similar preparations, and being thoroughly cooked in its manufacture, it does not sour or spoil.

Dyspeptics

Will find in RIDGE'S FOOD every qualification necessary, as it is a *steam-cooked* food wherein all the flesh-forming properties are retained. Its soothing and nourishing properties particularly adapt it to *all conditions* of the stomach.

Nursing Mothers,

Reduced by prolonged lactation, or overtaxing the nervous system, should at once commence using RIDGE'S FOOD as a daily diet, before the standard of health is reduced in both mother and child.

Travelers

By land or sea should always have a small can of RIDGE'S FOOD with them, as by mixing a tablespoonful in boiling or even cold water, a light, nourishing meal is at once obtainable.

FOR TABLE USE.

RIDGE'S FOOD is unsurpassed for Puddings, Custards, &c., and is commended by all who have used it, being easily and quickly prepared.

Is the Most
Delicious
Article for the
Table.



Prepared in a
few minutes
with or without
Milk.

IT IS NOURISHING AND SATISFYING.

THE CHEAPEST ARTICLE OF THE KIND ON THE MARKET.

Receipts for Blanc Mange, Puddings, Custards, &c., accompanying each Can.

Mothers and Nurses, send to WOOLRICH & CO., Palmer, Mass., for Pamphlets of interest to all having the care of Children.

Burnett's Flavoring Extracts are the best, the strongest and most healthful. Sold everywhere.

THE FIRST USE OF AN UMBRELLA.—For many centuries the umbrella had been in common use in China and Japan before it was introduced into European countries. About two hundred years ago, it was introduced into London by Jonas Hanway, a benevolent and eccentric old gentleman. When he first raised his umbrella, on a rainy day, he found it of unexpected use in keeping off a shower of sticks and stones with which the street boys pelted him. For a long while it was considered effeminate and ridiculous to use an umbrella.

POPULATION OF EUROPEAN COUNTRIES.—Saxony, 2,970,220; Prussia, 27,251,067; Bavaria, 5,271,516; Wurtemberg, 1,970,132; Germany, 45,184,172; Denmark, 1,980,675; Austria, 22,180,684; Switzerland, 2,846,102; Norway, 1,806,900; France, 36,005,788; Hungary, 15,610,729; England and Wales, 25,480,161; Ireland, 5,362,590; Scotland, 3,661,292; Spain, 16,625,860; Portugal, 4,048,000; Russia, 78,472,347; Sweden, 4,568,901; Italy, 27,769,475; Turkey (in Europe), 4,275,000; Holland, 3,866,456.

Delicious Coffee!!

This can always be depended upon by securing from your dealer

“WOOD'S OLD DUTCH JAVA COFFEE.”

If your dealer does not supply it, send his address with your own to

THOMAS WOOD & CO.,
215 State Street, Boston, Mass

Who receive direct the ***FINEST COFFEES*** raised in
the **DUTCH POSSESSIONS**, and you will receive
a roasted sample **FREE.**

PLEASE MENTION THIS BOOK.

Send Wrappers for Fancy Cards to **30 Broad Street, Boston, Mass.**

F. W. DEVOE & Co.

(ESTABLISHED 1852.)

Fulton Street, corner William, New York.

MANUFACTURERS OF

PURE MIXED PAINTS

FOR CONSUMERS.

We wish to call attention to the fact that our Mixed Paints are guaranteed to be pure Linseed Oil Paints, made of the very best materials. They are not "Patent," "Rubber," "Chemical" or "Fireproof," and contain no benzine, water or alkalies.

Sample Cards of 50 desirable shades on application.

FINE VARNISHES, ARTISTS' MATERIALS,
WHITE LEAD, COLORS IN OIL.

CORRESPONDENCE INVITED.

NELSON H. BROWN,

WHOLESALE DEALER IN FOREIGN AND AMERICAN

 **CLOCKS** 

—AND—

CLOCK MATERIALS,

77 FRANKLIN AND 80 ARCH STS., BOSTON, MASS.

Burnett's Cocoaine kills dandruff, allays irritation and promotes a vigorous growth of the hair.

MARRIAGE AGE IN DIFFERENT COUNTRIES.—Austria, 14 years for both sexes; Germany, the man at 18, the woman at 14; Belgium, the man at 18, the woman at 15; Spain, the man at 14, the woman at 12; France, the man at 18, the woman at 15; Greece, the man at 14, the woman at 12; Hungary—Catholics, the man at 14, the woman at 12; Protestant, the man at 18, the woman at 15; Portugal, the man at 14, the woman at 12; Russia, the man at 18, the woman at 16; Saxony, the man at 18, the woman at 16; Switzerland, the man at 14, the woman at 12; Turkey, at puberty.

RIVERS, LENGTH OF GREAT.—EUROPEAN: The Danube, 1,800 miles; Dnieper, 1,260; Don, 1,120; Rhine, 691; Elbe, 800; Rhone, 650; Volga, 2,800. **ASIATIC:** Ganges, 1,970 miles; Irrawaddy, 2,600; Indus, 2,300; Euphrates, 1,750; Amoor, 2,800; Tans-tse-Kiang, 3,300; Hoang-Ho, 2,700; Zambesi, 800; Yenesi, 3,250; Obi, 2,700. **AFRICAN:** Nile, 2,500; Niger, 2,690; Senegal, 1,900; Gambia, 1,700. **AMERICAN:** Missouri to the Mississippi, 3,100 miles; Missouri to the Gulf, 4,350; Mississippi, 3,160; Amazon, 3,600; De La Plata, 2,240; St. Lawrence, 2,100; Orinoco, 2,600; Rio Grande, 1,800.

SAVING BANKS were organized in England about the close of the last century.

HECKERS'

SELF-RAISING

BBROWN **B**BREAD **F**LOUR,

A preparation from which can be produced in the shortest time and with certainty of results a light, rich, delicious loaf of Brown Bread.

Always Ready! Always Reliable! Perfectly Healthful!

Ask for **TULIP SOAP**, and insist upon having it.

SEASON 1885-86.

CATALOGUE OF PHOTOGRAPH AND AUTOGRAPH

ALBUMS,

Patent Binders, Scrap, Invoice and Prescription Books,
Patent Back Gummed Stub Files, Chess and Back-
gammon Boards, Desks, Music Paper, Wrap-
pers, Books, Folios, Bronze Plaques, etc.

MANUFACTURED AND IMPORTED BY

KOCH, SONS & CO.

156 William St., and 75, 77, 79, 81 and 83 Ann St.

P. O. Box 939.

NEW YORK.

HARTSHORN'S Self-Acting Shade Rollers

Gold Medals from all over the world. Highest Awards wherever exhibited.

The Standard Spring Roller, either STOP OR BALANCE.

Sold by dealers everywhere. See that Hartshorn's name
is plainly stamped on every label.

STEWART HARTSHORN,

Factory, E. Newark, N. J.

486 Broadway, N. Y.

Burnett's Flavoring Extracts

are invariably acknowledged the purest and best.

NEVER TOO LATE TO LEARN, ETC. — Cato, at eighty years of age, began to study the Greek language. Socrates, at an extreme old age, learned to play on musical instruments. Plutarch, when between seventy and eighty, began to learn Latin. Doctor Johnson applied himself to the Dutch language but a few years before his death. Ludovico Monaldesco, at the great age of one hundred and fifteen years, wrote the memoirs of his own times. Ogilby, the translator of Homer and Virgil, was unacquainted with Latin or Greek till he was past fifty. Franklin did not begin his philosophical studies till he had reached his fiftieth year. Dryden, in his sixty-eighth year, commenced the translation of the *Æneid*, his most pleasing production. Boccaccio was thirty years when he commenced his studies in light literature ; yet he became one of the greatest masters of the Tuscan dialect, Dante and Petrarch being the other two. Many similar cases might be cited.

Forbes Lithograph Manuf'g Co.

181 DEVONSHIRE ST., BOSTON.

Albertype Process.

Attention is called to this process, as it stands preëminent for the Permanency, Beauty and Uniformity of its Reproductions.

For all Commercial Catalogues, and other work where Photographs are used, it is especially adapted.

FOR BOOK ILLUSTRATIONS.



Portraits, Views for Family Histories.

Facsimiles of Objects of Scientific Value.

Reproductions of Steel Engravings and Photographs.

Paintings and Sketches.

Specimens and Estimates furnished on application.

 Every kind of Lithographing done in best possible manner. 

Also, publishers of two series **White Mountain Views** and one series **Mt. Desert Views**, in portfolio 10 x 12 ; also, one series **Raugley Lake Views**.
\$2.50 each.

The Cards we give away for wrappers are very nice.
Send for a set.

PAY ONLY 5 CENTS

FOR ANY SCOURING SOAP!

Scourene

IS THE BEST.

It will clean everything in and about the house : Paints, Oil Cloths, Hard Walls, Marble, Bath Tubs, Kitchen Wares, etc., and will Polish Brass, Copper, Tin and Steel Wares of all kinds.
Saves Labor, Time, Money.

PRICE, 5 CENTS PER CAKE.

General Depot, 12 Murray St., New York.

A SKIN OF BEAUTY IS A JOY FOREVER.

**Dr. T. FELIX COURAUD'S
ORIENTAL CREAM, OR MAGICAL BEAUTIFIER
PURIFIES as well as BEAUTIFIES THE SKIN.**

No other Cosmetic will do it.



Removes Tan, Pimples, Freckles, Moth-Patches, Rash and Skin Diseases, and every blemish on beauty, and defies detection. It has stood the test of thirty years, and is so harmless we taste it to be sure the preparation is properly made. Accept no counterfeit of similar name. The distinguished Dr. L. A. Sayre said to a lady of the *haut ton* (a patient): "*As you ladies will use them, I recommend 'Gouraud's Cream' as the least harmful of all the Skin preparations.*" One bottle will last six months, using it every day. Also Poudre Subtile removes superfluous hair without injury to the skin.

Mme. M. B. T. GOURAUD,

Sole Proprietor,

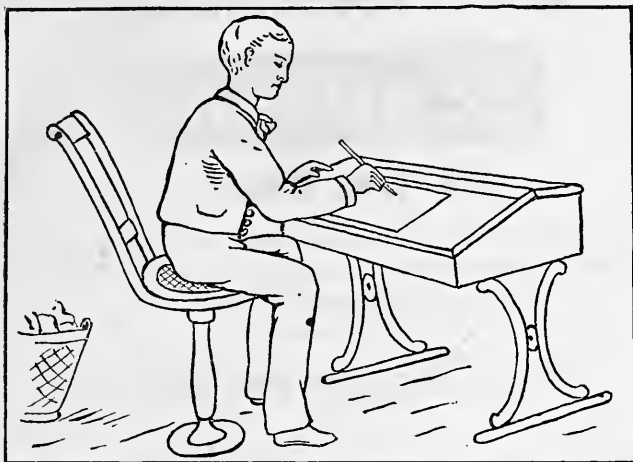
48 Bond St., N. Y.

For sale by all Druggists and Fancy Goods Dealers throughout the U. S., Canadas and Europe. Also found in N. Y. City, at R. H. Macy's, Stern's, Ehrich's, Ridley's, and other Fancy Goods Dealers. Beware of base imitations. \$1,000 reward for arrest and proof of any one selling the same.

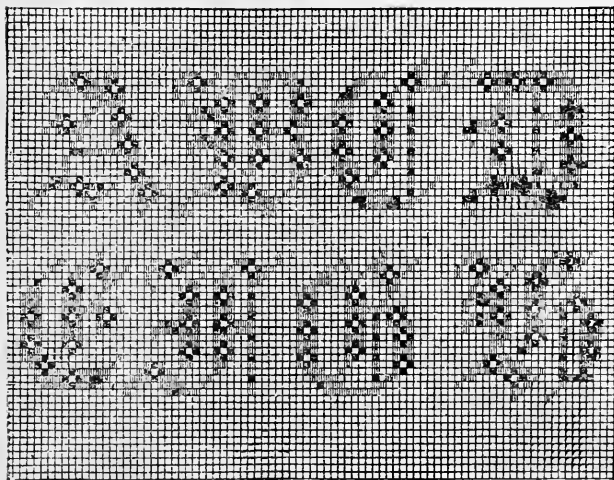
Burnett's Cocoaine

affords the richest lustre, gives new life to the hair,
and cures all irritation.

DRAWING LESSON, SHOWING POSITION.



DESIGN FOR NAPKINS, TOWELS, &c., &c.



Remember Tulip Soap

is much more economical to use than the 5 cent
soaps, as it will do more work and do it better.



GLENNY'S SNOW BALM

(TRADE MARK.)

50 CENTS PER BOX.

This elegant preparation is the result of many years' experience and personal study. It is prepared with the greatest care from materials which cannot possibly injure, and are sure to benefit the skin, and its merits need but a trial to supplant the numerous deleterious mineral compounds now in use. Unlike the various tablets, powders, etc., which merely cover and eventually roughen and destroy the skin, GLENNY'S SNOW BALM thoroughly removes and eradicates all

SUNBURN, TAN BLOTCHES, PIMPLES,

and all impurities arising from a diseased state of the cuticle, thereby imparting the beautiful transparent glow of blooming youth.

Glenny's Snow Balm is a

Positive Cure for Chafing, Itching Piles, and all Local Irritations. Instant relief procured by a single application.

A lady writes: "*Its effect is magical.*" A trial we solicit. A cure we guarantee. Cooling, Soothing and Healing in its action.

GLENNY'S SNOW BALM, **50 CENTS PER BOX.** Sent free to any address upon receipt of the price.

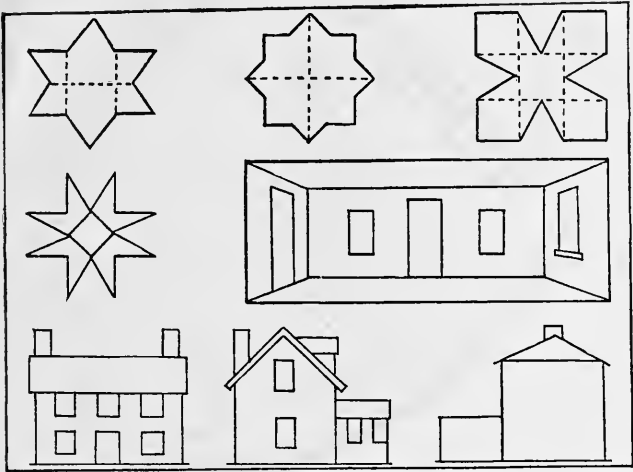
SOLE PROPRIETOR, J. BOYD GLENNY, 756 BROADWAY, NEW YORK.

Wholesale Agents, J. N. HEGEMAN & CO., New York.

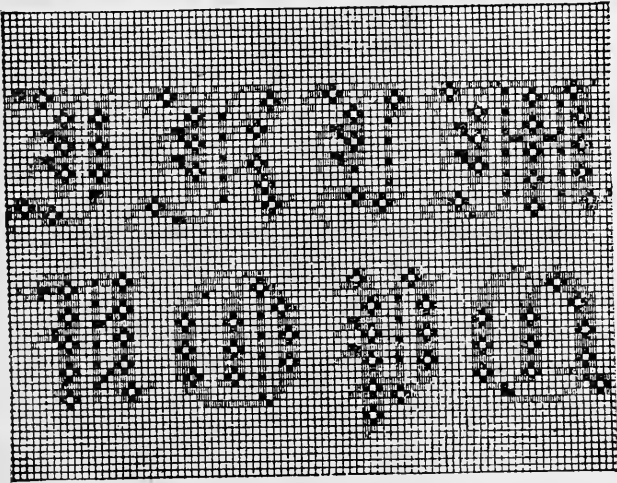
Burnett's Extracts

"Give universal satisfaction."—Cobb, Bates & Yerxa.
"The best in the market."—Miss Parloa.

DRAWING LESSON, No. 1.



DESIGN FOR NAPKINS, TOWELS, &c., &c.



Your Clothes will last longer if washed with **Tulip Soap.**

SIMONS, BRO. & Co.

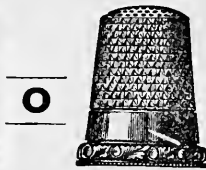
MANUFACTURERS,

PHILADELPHIA.

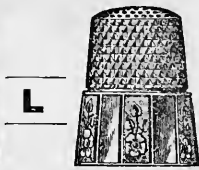
✧ BEST ✧



No. 31 ^{cl}



No. 32 ^c



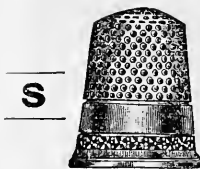
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D

ESTABLISHED 1840.



ALL STAMPED.



No. 22.



No. 26 ^{xl}



No. 27 ^c

R

✧ THIMBLES ✧

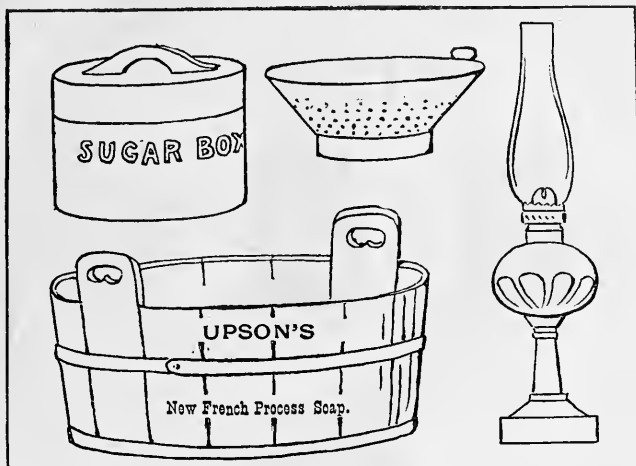
For Sale by all Dealers.

United States and Canadas.

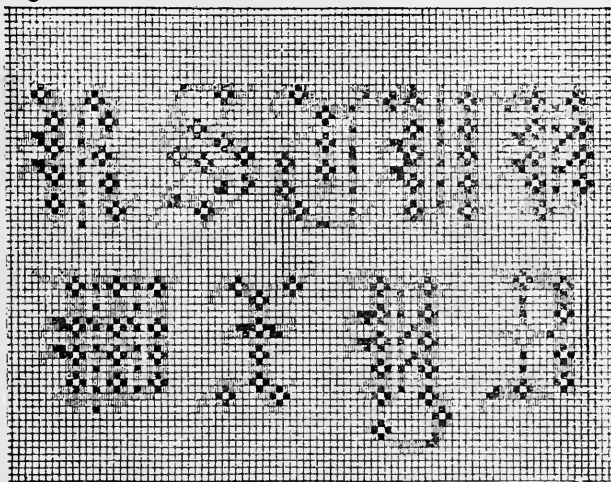
JONAS WHITCOMB'S ASTHMA REMEDY

for Asthma, Rose Cold
and Hay Fever.

DRAWING LESSON, No. 2.



DESIGN FOR NAPKINS, TOWELS, &c., &c.



TULIP SOAP needs no recommendation. It tells its own story if given a chance,

DRESS BRAID.

The recognized leader, commanding the highest price, on account of its merit, and sold over the greatest extent of territory.



While other makes have acquired a local name, the reputation of **GOFF'S BRAID** is national, bounded only by the limits of the country.

Insist on having this brand, and see that the words **GOFF'S BRAID** are on every spool.

For Sale Everywhere.

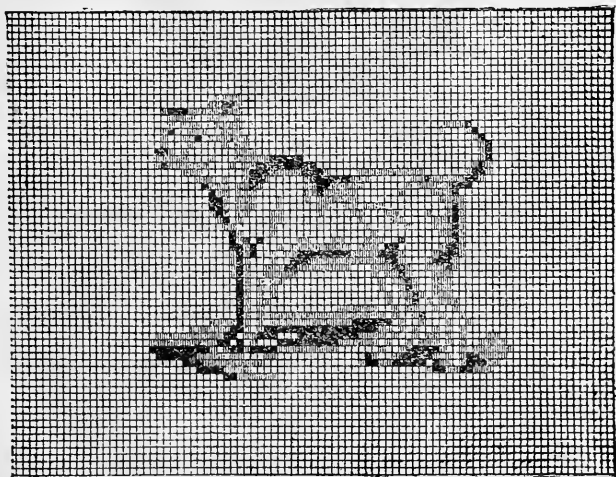
Burnett's Vanilla

prepared from selected Vanilla Beans, entirely free
from Tonka or other deleterious substances.

DRAWING LESSON, No. 3.



DESIGN FOR TIDIES, SOFA-ARM, &c., &c.



TULIP SOAP

is not so likely to chape your hands
as inferior soap.

IT · HAS · BEEN · MANY · YEARS · BEFORE
THE · PEOPLE · AND · A · VERY · SUPERIOR
ARTICLE. · ASK · FOR · THE

WATERTOWN STARCH,

— MANUFACTURED BY —

H. BAKER & CO., - - BOSTON, MASS.



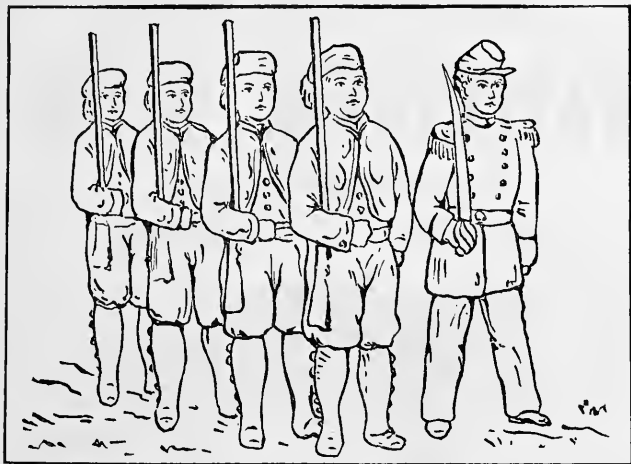
Of a rich pearly white and great strength. It never smells like
inferior Starches, but is always sweet. It preserves
from mildew fine laces and linens.

TRY IT. FOR SALE BY FIRST-CLASS GROCERS.

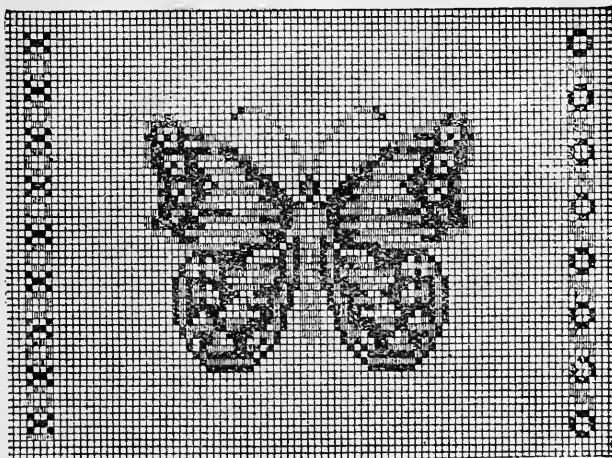
Burnett's Extracts.

Housekeepers should insist upon obtaining them;
they are perfectly pure and of great strength.

DRAWING LESSON, No. 4.



DESIGN FOR TIDIES, SOFA-ARM, &c., &c.



HOUSEKEEPERS should insist upon having Tulip
Soap every time.

WORCESTER'S DICTIONARY GIVEN AWAY!

**A Pocket Dictionary of the English Language,
compiled from the Quarto and School
Dictionaries of**

JOSEPH E. WORCESTER, LL. D.,

**With Foreign Words and Phrases, Abbrevia-
tions, Rules for Spelling, and
Numerous Tables.**

Profusely Illustrated.

298 Pages.

Will be mailed postage paid and **rec of charge**

HOW TO GET ONE.

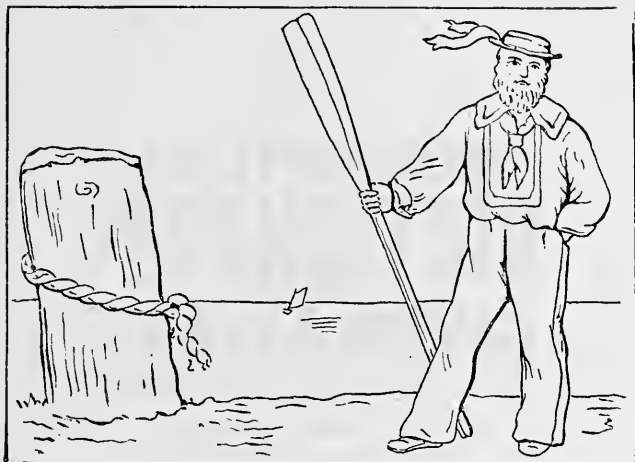
Buy a box of **DOBBINS' ELECTRIC SOAP** of any grocer, at its usual price (you have to use Soap every week, and this soap improves by age, and is **BEST** of all). Take off all the wrappers, wrap them up like a newspaper, and mail them to us. (Postage on them thus wrapped is only eight cents.) After addressing the package to us, write across the left hand corner of it "Return to," etc., adding your full name and address. On receipt of the wrappers, we will mail to you postage paid, and free of all expense to you, one of these Dictionaries. We refer to any Bank or Grocer in the U. S. as to our responsibility.

I. L. CRACIN & CO.

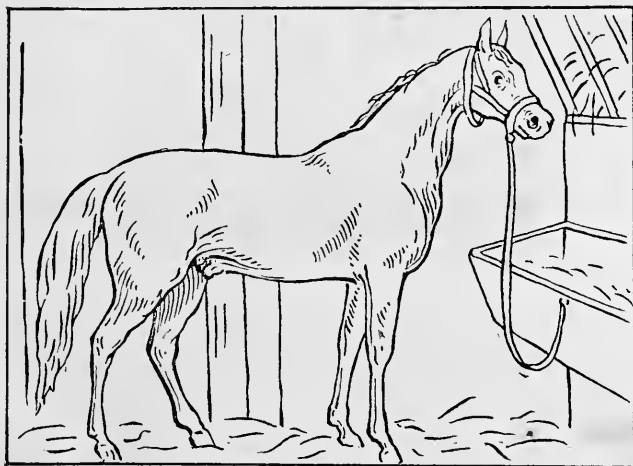
119 SOUTH FOURTH ST., PHILADELPHIA.

Burnett's Cocoaine prevents the hair from falling, kills Dandruff, allays irritation, promotes a vigorous growth of the hair.

DRAWING LESSON, No. 5.



DRAWING LESSON, No. 6.



FOR 100 Tulip Soap Wrappers sent at one time, a handsome pastel painting is given. (See next page.)

E. L. ROGERS & CO.,
72 BROAD ST., BOSTON.

TABLE DELICACIES.

Blue Cross Pickles.

QUEEN OLIVES.

—EXTRA SUBLIME—

LUCCA OIL.

**PURE FRUIT
JELLIES  PRESERVES.**

Burnett's Extracts

are unsurpassed for flavoring Ice Creams, Custards,
Jellies, Sauces and Soups.

DRAWING LESSON No. 7.



LACE EDGINGS.

Send your name and address to

T. E. PARKER, LYNN, MASS.

And receive by return mail an illustrated catalogue of **100** or more styles of Laces, Edgings, Trimmings, etc., which can be bought at

ONE-HALF PRICE,

Send also for descriptive list of Books on Knitting, Crocheting, Embroidery, etc., and Price List of Embroidery Materials, which we sell at wholesale prices.

We give our **INSTRUCTION BOOK FREE.** It teaches the Stitches, How to do Painting on Plush, etc., How to do Stamping, and many other things.

SEND STAMPS TO PAY POSTAGE.

FRAMES

are NOT included in this offer. If you want a frame, send \$3.00 with the wrappers. Express charges on pictures have to be paid by the person sending wrappers. (See next page.)

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RICE, KENDALL & CO.,

PAPER DEALERS

AND IMPORTERS OF MANUFACTURERS' MATERIALS.

AGENTS OF THE

American "Excelsior" Felts

— AND —

CRANES' BOND PAPERS.

*Tileston & Hollingsworth's Chromo, Litho-
graphic and Superfine Papers.*

All orders should be addressed to us at

91 FEDERAL STREET,
BOSTON, MASS.

Burnett's Cocoaine

will be found a certain and speedy cure for dandruff
and other scalp diseases.

REGISTER OF GAS-METERS.



Read from the left-hand dial to right, always taking the figures which the index-hands have passed : viz., by above dials, register 8 5 4, adding two ciphers for the hundredths, making 85,400 feet registered.

C. H. McKENNEY & CO.,

MANUFACTURERS OF

Duplex Lamps, Gas Fixtures, &c.

AGENTS FOR TUBULAR OIL STOVES.

GAS FITTING AND JOBBING.

KEROSENE CHANDELIERS AND LAMP GOODS

AT WHOLESALE AND RETAIL.

634 and 636 Washington Street, Boston.

THEODORE PINKHAM,

—DEALER IN—

STRAW BOARDS,

AND AGENT FOR

ANDROSCOGGIN PULP CO'S

WHITE BOX BOARDS,

46 Federal & 143 Congress Streets, BOSTON.

ARTISTS' MATERIALS

—OF EVERY DESCRIPTION.—

DECORATIVE ART GOODS OF ALL KINDS.

ART POTTERY, ETC.

FROST & ADAMS,

IMPORTERS,

No. 37 CORNHILL, BOSTON, MASS.

Catalogues free upon application.

F. S. FROST.

H. A. LAWRENCE.

The Pictures are hand work, made by artists of high reputation; are elegantly framed with half-inch plush inside of a heavy bronzed frame.

THE WM. ROGERS MF'G CO.,

MANUFACTURERS OF

Electro Silver Plated Ware,

Also Sole Proprietors of the Celebrated

Hartford Silver Metal,

Which is the best substitute for Solid Silver and Silver Plated Ware that has ever been invented.

This is not Plated, but is a **SOLID METAL**, the **SAME ALL THROUGH**, and almost **AS WHITE AS SILVER**.

With the same care, it will wear almost **AS WELL AS SILVER** and will **LAST A LIFETIME**.

It costs about **HALF THE PRICE** of Silver Plated Ware.

DON'T FAIL TO TRY THIS NEW METAL!

If you cannot find it at the store where you trade, send

\$2.50 TO OUR FACTORY

and we will send you **A Sample Dozen Tea Spoons**. You will like them and want more.

We Manufacture this Hartford Silver Metal in Tea, Dessert and Table Spoons, Dessert and Medium Forks, Sugar Shells, Butter Knives, Bar Spoons.

We also call attention to our Diamondine for cleaning this and all other metals. Price 25 cents per box.

The Wm. Rogers Mf'g Co.,

Drawer 30.

HARTFORD, CONN.

FABLES OF ÆSOP.

BY CARL VAN SICHEM.

Reproduced from the Holland Edition of 1650.

THE FISHERMAN.

A FISHERMAN was fishing in a certain river, and having thrown out his nets so as to impede the flowing of the water, began to beat it so that the fishes might fall into the nets. A neighbor observing this, expostulated with him for disturbing the water and rendering it unfit to drink. "Very well," he replied; "if I do not beat the water I shall catch no fish."

MORAL.—Public men generally agitate their country for their own political ends.

THE FOX AND THE BRAMBLE.

A FOX creeping along a hedge, and being about to fall, caught hold of a bramble, and grievously tore the soles of his feet. On this account he abused the bramble, declaring that she had used him worse than the hedge. "Heigho!" said the bramble, "you really must have been out of your senses to fasten yourself on me, who am myself accustomed to fasten upon others."

MORAL.—Men are mad who expect assistance from a natural enemy.

THE FOX AND THE MASK.

A FOX entering the apartments of a costumer, found upon the floor a mask, which was admirable in its imitation of a human head. Taking it up in his paws and observing it carefully, he said, "Oh! what a beautiful head! but it has no brains."

MORAL.—So among men, however handsome the person, it is worthless without mind.

THE SOW AND THE DOG.

A sow and dog one day disputed about their productiveness, the dog declared that he was the most prolific of all footed animals. To this the sow replied, "Yes, but when you say this, you must remember that your whelps are born blind."

MORAL.—Things must be judged not by the rapidity but by the perfection of their production.

TULIP SOAP gives universal satisfaction

❖ A VACATION ❖

*That will combine Health, Rest and Recreation, and
that shall include City, Seashore and Suburb,
with a new attraction for every day.*

— BOSTON —

WITH ITS WEALTH OF

Historical Reminiscences; its Thousand Interesting Attractions;
the Delightful Surrounding Country; its Hundreds of Health
Resorts down the Harbor; all combine to afford the
most Interesting, Attractive and Healthful
Resort on the Continent.

THE UNITED STATES HOTEL CO.

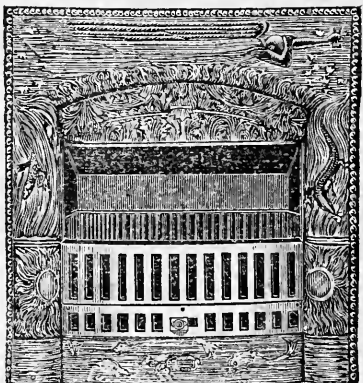
(The Largest Hotel in Boston)

WILL this season open their entire establishment for Tourists and Pleasure Parties, and for Ladies and Families who desire first-class headquarters, from which they may make their daily excursions to the various points of interest and attractions with which Boston abounds. The *rates* will be reduced for this purpose, and special inducements offered for making this a permanent abode for the Summer season.

The UNITED STATES HOTEL has long been famous for families living in the vicinity of Boston to spend the Winter season, and so offers during the Summer the most complete and extensive accommodations on the most liberal terms. Full particulars will be given, with maps, circulars, etc., on application by post, or otherwise, to

TILLY HAYNES, Resident Prop'r, United States Hotel, Boston, Mass.

MURDOCK CURTAIN GRATE



New and artistic; the best working grate ever offered to the public: easily regulated by damper and draft-slide below the bars; fire can be kept indefinitely. The cut represents the curtain (or blower) partially drawn. Finished in Berlin black, cast brass and bronze metal. Send six cents in stamps for circular.

MANUFACTURERS:

MURDOCK PARLOR GRATE CO., 18 Beacon Street, Boston, Mass.

Sole Agents also for the **TRENT TILE** in New England. It is the finest Tile made. **GOLD MEDAL** awarded by the Massachusetts Charitable Mechanics' Association, Exhibit of 1894.

THE OLD MAN AND DEATH.

AN old man, employed in carrying faggots to a city for sale, being wearied with his long journey, sat down by the wayside and besought "Death" to come. "Death" at once answered the old man's summons, and asked him why he had thus called him. "That, lifting up the load, you may help place it on my shoulders again," was the old man's reply.

MORAL.—Every man clings to life, however poor or unhappy he may be.

THE ASS IN THE LION'S SKIN.

AN ass dressed in a lion's skin was amusing himself ranging about and terrifying other animals, when he happened upon a fox and endeavored to frighten her, but she by chance having heard his voice before, said, "I too should have feared you had I not been acquainted with your bray."

MORAL.—Pretentious persons who, to those who do not know them, appear to be something, seldom fail to betray themselves by their own words.

THE BIRD-CATCHER AND THE VIPER.

A BIRD-CATCHER seeing a thrush sitting upon a tree, and wishing to capture it, prepared his net and watched his opportunity, having his thoughts directed intently upon his object. Unawares, he trod upon a viper that lay asleep in the grass. The viper stung him when he falling into a swoon, said to himself, "Wo is me! while I purposed to kill another, I myself have fallen into the snare of death."

MORAL.—Men often, unawares, fall into the snare they lay for others.

THE DOG AND THE MEAT-COOK.

A DOG rushing into a kitchen where a cook was engaged in his work, seized a heart and ran away with it. The cook turning round and seeing the dog in flight, cried out, "Hello, there! remember I shall watch you hereafter, wherever you are, for you have not only stolen from me but taught me a good lesson."

MORAL.—Evils are many times the most effective warnings.

THE WOMAN AND HER HEN.

A COUNTRY woman had a hen that laid an egg every day. Thinking that she might be made to produce two instead of one, she determined to give the hen a double allowance of food. From that cause the hen became fat and never again laid another egg.

MORAL.—Those who, from avarice, wish for more than they possess; often lose what they already have.

TULIP SOAP is the best in use.

STANDARD OF AMERICA



SAWYER'S CRYSTAL BLUE

132 MILK ST. BOSTON, MASS.

Burnett's Flavoring Extracts

are invariably acknowledged the purest and best.

THE ÆTHIOP.

THE owner of a black slave, believing that his color arose from the misuse and ill care of his former master, resorted to every plan to make him white. Subjecting him to all methods of cleaning and scrubbing, he threw him into a severe cold, but did not change his complexion in the least.

MORAL.—It is useless to fight against nature.

THE HEN AND THE SWALLOW.

A MOTHERLY old hen brooded the eggs of a viper and nourished them into life. A swallow, seeing what she had done, said, "You silly old granny; don't you know that these vipers you have hatched will, when grown, inflict injury not only on you but on every one?"

MORAL.—Wrong is not to be countenanced, though it may be dictated by good intentions.

THE LION, THE ASS, AND THE FOX.

A LION, an ass, and a fox agreed to assist one another in hunting. On returning from the chase the lion requested the ass to give to each that portion which was his due, and the ass divided the spoils into three equal parts. Bursting into a rage the lion devoured the ass and then asked the fox to make a division. This the fox did, placing all the *three* had killed in a large heap, reserving to himself the smallest morsel. "Who taught you this excellent art of division?" said the lion. "I learned it from the ass," replied the fox.

MORAL.—Happy are those who learn from the misfortunes of others.

THE LION AND THE BEAR.

A LION and a bear for a long time fought for the possession of a kid that had fallen between them, and faint from the combat lay down exhausted. A fox who had from a distance witnessed the fight, seeing them thus situated, seized the kid and scampered off with it. The lion and bear saw him, but being unable to rise, on account of the wounds they had given each other, cried out. "How miserable we are, that we should thus fight for a fox."

MORAL.—Often one man has all the toil and another all the profit.

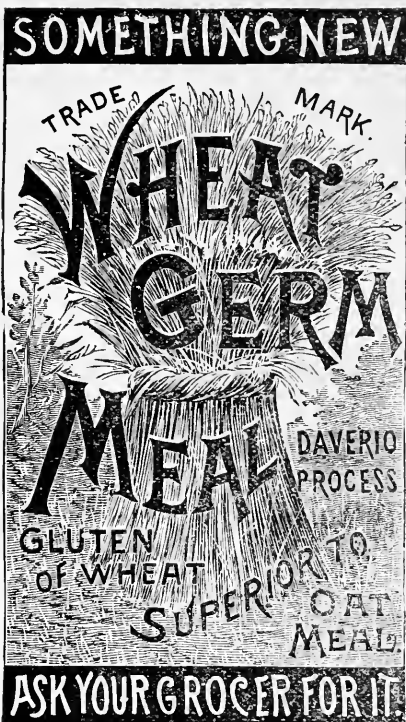
THE SICK RAVEN.

A CROW being sick unto death, said to its mother, "Pray to God for my safety and do not mourn." The mother crow answering said, "Who of the Gods, O son! will pity you, for what flesh you have not devoured?"

MORAL.—Those who are enemies to mankind find no friends in time of distress.

Housekeepers

can be sure that Tulip Soap will do no injury to the finest fabric.



THE
GREAT SUCCESS!

Foulds'
Wheat Germ
Meal.

The Most Wholesome and
Nutritious Cereal Food
in the Market.

The **Wheat Germ Meal** is manufactured from choice wheat, and has the appearance of a coarse white meal. It contains nothing but the best and most wholesome portions of the wheat berry, and is bound to be more popular than **Oat Meal** when it becomes as well known. Can be thoroughly cooked in less than ten minutes. Is delicious as

Breakfast Mush, Cooked same as **Oat Meal Mush**, &c.

Also may be Fried in Butter, same as **Corn Meal Mush**.

Breakfast or Tea Gems, Puddings,
Frying Oysters, Fish, Meats,
Thickening Soups, &c.

See Receipts elsewhere in this Book.

Prepared by **FOULDS & COMPANY**, Cincinnati, Ohio.

Burnett's Cocoaïne

affords the richest lustre, gives new life to the hair,
and cures all irritation.

THE FOX AND THE LION.

A FOX who had never seen a lion, by chance fell in with one and was nearly frightened out of his life. On meeting him a second time he felt some fear, but on seeing him a third time he approached him and commenced a conversation.

MORAL.—Familiarity generally softens prejudices.

THE OLD WOMAN AND THE DOCTOR.

AN old woman having lost the use of her eyes, bargained with a doctor that if he should cure her she would pay him a handsome reward; if not she would give him nothing. From time to time the doctor visited his patient and applied his salve to her eyes, and each time on leaving her house he took away, or rather stole, some article of her property. When he had cured her he had stolen all her effects, and the old woman being unable to see any of her goods, refused to pay him. Summoned before the court the old woman stood up and said, "He declares that I am healed; on the contrary, I say that I am still blind, for at the time I became blind, my house was well filled with chattels and goods. Yet now I am unable to see a single article in it.

MORAL.—Depraved men do not see that by their actions they bring an argument against themselves.

THE THIEVES AND THE COCK.

Two thieves broke into a house, but found therein nothing else than a cock, whom they carried off. Reaching their home they killed the cock, he crying out before his death, "Spare me! for I am of use to men. I wake them in the night to their work. "That is the real reason why we destroy you," they replied; "for when you arouse your neighbors, you put an end to our business."

MORAL.—The protectors of virtue are obnoxious to evil-doers.

A FARMER AND HIS SONS.

A FARMER at the point of death called to his bedside his two sons and said, "My sons, there is a great treasure lying hidden in one of my vineyards," thus hoping to secure the same attention to his farm from his sons that he had given to it. The sons, after the burial of their father, took their farming tools and upturned every portion of the land, but found no treasure. The vines, however, repaid all they had done with an extraordinary crop.

MORAL.—The treasury of man is labor.

If you are
collecting

FANCY CARDS,

save
your

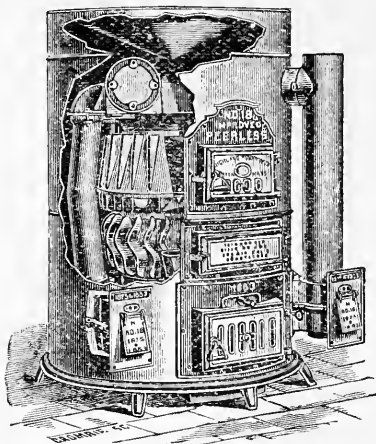
Tulip Soap Wrappers.

HIGHLAND FOUNDRY COMPANY

Would call the attention of all who are about buying a

FIRST-CLASS

Furnace, Cooking Range or Parlor Stove



to the great variety manufactured by them.

HOT AIR FURNACES.

PORTABLE AND BRICK,

Either Cast or Wrought Iron,

IN 50 DIFFERENT VARIETIES,

From 13 to 31 in. Grate,

Making the largest assortment to be found in the world.

Estimates on houses, churches, public buildings, etc., together with *written guarantee* to properly heat accompanying same, will be cheerfully furnished upon application.

The Highland and Good News Ranges,

In Over 100 Different Sizes & Styles.

Our "PEERLESS" range, original in design, is now ready for the market.

All of our goods are warranted to give perfect satisfaction.

For sale by agents throughout the country.

Estimates cheerfully given at

87, 89 & 91 NORTH STREET,

BOSTON.

GEO. W. ELLIOTT, Treasurer.



THE MASTER AND HIS DOGS.

A MAN, weather-bound in his country home, was obliged to kill his sheep and his goats and his pigs, to keep his family from starving. The storm continuing he was compelled to kill his working oxen, which his dogs observing, took counsel among themselves and said, "We must be off, for if he spares not his oxen who work for him, what can we expect?"

MORAL.—He is to be shunned who does not spare his own.

THE FOX WHO HAD LOST HIS TAIL.

A FOX having his tail caught in a trap lost it. Feeling that his loss would bring him into ridicule, he assembled a number of foxes and publicly advised them to have their tails cut off, saying that they would not only appear better, but that they would get rid of a great weight and inconvenience. One of them, interrupting him, said, "If you had not lost your tail, you would not thus counsel us."

MORAL.—The advice of bad men is not dictated by kindness, but by their own interest.

MERCURY AND THE SCULPTOR.

MERCURY, wishing to know the world's opinion of himself, assumed the form of a man, and visited the home of a sculptor. Seeing the statues of Jupiter and Juno, he asked the sculptor for what sum he would cut them. The price being named, he pointed to a figure of himself, and said, "You certainly ask more for this." "Well," replied the sculptor, "If you buy these two, I will throw that into the bargain."

MORAL.—Self-glorification is of little value.

THE WOLF AND THE CRANE.

A WOLF, having a bone in his throat, hired a crane, for a large reward, to put her head into his throat and draw out the bone. When the crane had done what she had promised, and asked for payment, the wolf, grinning and grinding his teeth, exclaimed, "Why! you have already been paid. I permitted you to draw your head out of my mouth without biting it off, as I might have done, had I chosen."

MORAL.—When you serve the wicked, expect no reward, and be thankful if you escape injury for your pains.

SECRET OF A BEAUTIFUL FACE.



Every lady desires to be considered handsome. The most important adjunct to beauty is a clear, smooth, soft and beautiful skin. With this essential a lady appears handsome, even if her features are not perfect. Ladies afflicted with *Tan, Freckles, Rough or Discolored Skin*, should lose no time in procuring and applying

LAIRD'S BLOOM OF YOUTH.

It will immediately obliterate all such imperfections, and is entirely harmless. It has been chemically analyzed by the Board of Health of New York City, and pronounced entirely free from any material injurious to the health or skin. Over two million ladies have used this delightful toilet preparation, and in every instance it has given entire satisfaction. Ladies, if you desire to be beautiful, give *Laird's Bloom of Youth* a trial, and be convinced of its beautiful efficacy.

Sold by Fancy Goods Dealers and Druggists Everywhere.

39 BARCLAY STREET & 44 PARK PLACE, NEW YORK.

75 CENTS PER BOTTLE.



MANUFACTURERS OF FIRST-CLASS

UPRIGHT PIANOS!

For beauty of tone, delightful action, and elegant design, they cannot be surpassed.

Every instrument warranted for five years.

Terms reasonable. Send for Catalogue.

Warerooms, No. 158 Tremont Street,
BOSTON, MASS.

JONAS WHITCOMB'S ASTHMA REMEDY

for Asthma, Rose Cold
and Hay Fever.

THE WOMAN AND THE WOLF.

A WOLF one morning prowling around in search of food, as he passed a hut in the woods heard a woman say to a child, "Be quiet, or I will give you to wolf, and he shall eat you." The wolf waited all day, and in the evening heard the same woman fondling the child, and saying, "He is quiet now, and if the wolf comes we will kill him." The wolf returned to his den, when the she wolf asked him why he had returned without his usual prey. "Why! Because I took a woman at her word."

MORAL.—The moral is apparent.

THE WOMAN AND HER MAIDS.

A WIDOW had two maids, whom she was in the habit of waking at cockerow in the morning. Aggrieved by such a course, the maids resolved to kill the cock, but when they had done so, their mistress, no longer hearing the time from the crow of the cock, woke them up to their work in the middle of the night.

MORAL.—The plans of most men are causes of evil to them.

THE BOASTER.

A MAN who had travelled much, on his return to his native land boasted of many wonderful things he had performed during his absence. He said that while he was in Rhodes he leaped a distance that no other person could equal, and that citizens of Rhodes stood ready to prove it. "Now, my good fellow," said a bystander, "if all this be true, suppose this to be Rhodes. Now for your leap."

MORAL.—Words without deeds are vain.

THE THIEF AND HIS MOTHER.

A BOY stole a book from a schoolmate, and took it home to his mother. This was his first theft, but under his mother's commendation he continued to pilfer till he reached man's estate, when, at last he was taken in the act, and led away to public execution. His mother followed, tearing her hair in sorrow, whereon the young man said, "I wish to say something to my mother in her ear." She approached him, when, seizing her ear in his teeth he bit it off. Upbraiding him for his unnatural act, he replied, "Ah, if you had corrected me when I first stole the school-book, I should not have come to this disgraceful end."

MORAL.—Those whose vices are not corrected in youth afterwards suffer greater calamities.

Ask for TULIP SOAP, and insist upon having it.

DRESSES *and* GARMENTS DYED OR CLEANSED

Without Taking Apart.

Price List Sent Free.

Correspondence Solicited.

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Dyeing and Cleansing Establishment.

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NEW YORK CITY:

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Between 41st and 42d Streets.

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Opposite Grand Opera House.

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2206 Washington St., Boston Highlands.

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3 Market Street, Lynn, Mass.

293 Thames Street, Newport, R. I.

275 Westminster St., Providence, R. I.

THE FOX AND THE GOAT.

A fox having fallen into a well could find no means of escape, when a goat coming to quench his thirst, and seeing the fox, asked him if the water was good. The fox replied that it was excellent and advised him to descend. The goat jumped down, when the fox informed him of the sad fix they both were in, and suggested a way of escape for them both. "If you will place your fore feet against the wall, and incline your head, I will run up your back and then help you out. The goat assented to this, and the fox, reaching the top of the well scampered off as fast as he could. The goat reproached him for his want of honesty, when he turned around and cried out, "You old dunce, if you had as many brains as you have hairs in your beard you never would have gone down before examining the way back."

MORAL.—It is always best to look before you leap.

THE DOG AND THE COOK.

A CERTAIN man gave a supper, to which he invited many of his friends. His dog availing himself of the occasion, said to another dog: "My master gives a feast to-night; come and sup with me, and together we will have a good time." The dog thus invited appeared at the time appointed, saying, in the height of his anticipation: "I'm glad I came, as I do not often get such a chance as this. I'll eat enough to last me a long time." While thus congratulating himself, wagging his tail in expression of pleasure to his friend, the cook espied him, and without any ceremony threw him out the window. His yelping attracted other street dogs, who asked him how he enjoyed his supper. "Why, to tell you the truth," said he, "I drank so much wine that I remember nothing. It puzzles me how I got out of the house."

MORAL.—Uninvited guests seldom meet a welcome.

THE HORSE AND THE ASS.

ONCE upon a time a horse and an ass journeying together, the ass said to his companion, "If you wish me to finish this journey with you, you must take a portion of my load." To this the horse did not agree, and the ass falling under his heavy burden, died. The horse was then laden with all the ass's load, and with the skin of the ass also. Lamenting his fate, the horse exclaimed, "Alas for me; because I refused to bear a portion of the ass's load I am compelled to carry all of it, and the skin of the dead ass also."

MORAL.—If the powerful divide the burdens of life with the weak, the fortunes of both will be better.

The Cards we give away for wrappers are very nice
Send for a set.

“Snow Flake” SUGAR CORN.

NEW SEED.

NEW PROCESS.

ASK YOUR GROCER FOR IT.

→‡C. P. MATTOCKS‡←

PORTLAND, ME.

THE BOSTON HERALD,

The average daily circulation of the BOSTON HERALD is larger than the combined circulation of all other Boston Daily Papers.

—AND—

THE SUNDAY HERALD.

The circulation of the SUNDAY HERALD is more than the circulation of all other Boston Sunday Papers combined.

THE BOSTON HERALD is the only newspaper in Boston whose circulation is regularly and conspicuously printed at the head of its columns. This custom its proprietors have followed since the time when the circulation was less than **60,000**. They have never found it expedient or necessary to pay for the publication of articles of news (?) chronieling in general terms “enormous gains,” or gains in percentage. They have never found it necessary to state the circulation in any way, except by simple, direct, actual figures. The enormous circulation of the *Daily Herald* and the *Sunday Herald* has been earned by honest merit; by a lavish expenditure of money in obtaining and publishing the most complete news reports, and the best editorial thought; by an adequate perception of what matter the intelligent reading public desires to read; by absolute independence in political and religious discussions.

FOR SALE BY ALL NEWSDEALERS.

Burnett's Extracts. Housekeepers should insist upon obtaining them; they are perfectly pure and of great strength.

THE TRAVELERS AND THE AXE.

Two men traveling together, one of them picked up an axe by the wayside, and said, "I have found an axe," "Don't say so," replied his companion, "Don't say *I*, say *we* have found it." Soon they saw the owner of the axe pursuing them, and he who had picked it up said, "We are undone." "No! no!" said the other; "stick to your text, say '*I* am undone, not *we*.'"

MORAL.—He who shares the danger is entitled to a share of the prize.

THE YOUTHS AND THE COOK.

Two young men visited a cook, and while he was engaged over the fire, one of them stole a piece of tripe and hid it in the bosom of the other. The cook asking for the meat, the one who had taken it swore that he did not have it, and the one who had it swore he did not take it. The cook seeing through their dishonesty, said, "Though you may deceive me, you will not deceive your God."

MORAL.—Although men may escape human judgment, it is impossible for them to avoid Divine justice.

THE MAN AND THE BROKEN STATUE.

A POOR man, possessed of a wooden image of Mercury, to which he offered daily worship, besought it to make him rich. His prayers being unanswered he got mad, and knocked the image over, when in its fall it broke to pieces and from it a stream of gold came forth. This the man quickly grasped, and said, "You are altogether obstinate and unnatural, for when I render honors to you, you notice me not, but that now I knock you over you load me with riches."

MORAL.—To worship an evil is profitless, Strike it down and the advantage soon appears.

THE TWO DOGS.

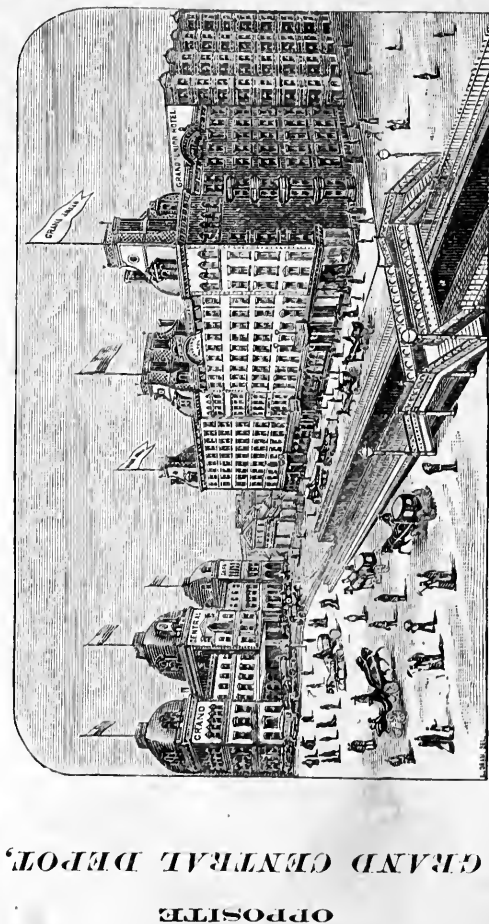
A MAN owned a hound he used in the chase, and a mastiff he kept as a watch for his house. When he returned from a day's sport he always gave to the mastiff a large share of his game. The hound aggrieved at such a course, said to his companion, "It is too bad that you, after all my labor in the hunt, thus luxuriate on the results of it." "Don't blame me; the fault is with your master," replied the mastiff; "he did not teach me to labor, but to depend for my existence on the labor of others."

MORAL.—Men should not be punished for the faults of their superiors.

Remember Tulip Soap is much more economical to use than the 5 cent soaps, as it will do more work and do it better.

GRAND UNION HOTEL,

NEW YORK CITY.



IMPORTANT.

Passengers arriving in the City of New York via Grand Central Depot, save **\$3.00** Carriage Hire and Transfer of Baggage by stopping at the **Grand Union Hotel**, opposite said depot. Passengers arriving by West Shore Railroad via Weehawken Ferry, by taking the 42d Street Horse Cars at Ferry entrance, reach **Grand Union Hotel** in ten minutes for 5 cents, and save **\$3.00** Carriage Hire. Six Hundred Elegant Rooms, \$1.00 and upwards per day. European Plan. Elevators, Restaurant, Café, Lunch and Wine Rooms supplied with the best. Prices moderate. Families can live better for less money at the **Grand Union** than at any other strictly first-class hotel in the city. Guests' baggage delivered to and from Grand Central Depot, free.

Burnett's Cocoaïne

prevents the hair from falling, kills Dandruff, allays irritation, promotes a vigorous growth of the hair.

MERCURY AND THE WOODCHOPPERS.

A WOODCHOPPER at work by the side of a stream, dropped his axe into the water, and sitting down upon the bank lamented his fate. Mercury appeared and asked him the cause of his trouble, and on being informed plunged into the stream and brought up a golden axe. Inquiring of the woodman if it was the one he had lost, the woodman said no, and again Mercury disappeared beneath the water, and returned with a silver axe. "Is this yours?" demanded Mercury. The workman again saying it was not, Mercury dived for the third time, and brought up the axe that was lost. On the workman expressing his joy for its recovery, Mercury admiring his honesty, gave him the golden and silver axes as well as his own.

On returning to his home he told all his fellows of what had happened, and one of them thought he would try and see if he could not gain the same good fortune. Running to the river he threw his axe into it and sat down weeping. Mercury appeared to him, and learning the cause of his grief plunged into the water and brought up a golden axe, at the same time asking the workman if he had lost it. The workman hastily seized it and declared that it was the one he had lost. Mercury, displeased at his knavery, not only took away the golden axe, but refused to recover the one he had purposely thrown into the river.

MORAL.—God, as much as he assists the just, so much he thwarts the unjust.

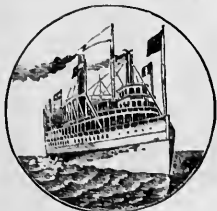
"Among the great, whom Heaven has made to shine,
How few have learned the art of arts, *to dine?*
Nature, indulgent to our daily need,
Kind hearted mother taught us all to feed;
But the chief art—how rarely nature flings
This choicest gift among her social kings."

PORTLAND & BOSTON STEAMERS.

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DAILY
LINE.

...→O←...



The Favorite Steamer

JOHN BROOKS

OR THE

Elegant New Steamer

TREMONT

Will leave India Wharf, Boston, and Franklin Wharf, Portland, every evening, Sundays excepted, throughout the year.

STATEROOMS CAN BE SECURED IN ADVANCE.

The Steamers of this line are STANCH, COMMODIOUS and RELIABLE, and officered by men educated to the Route and possessed of every qualification of competency and courtesy for their positions.

J. B. COYLE, JR., MANAGER.

J. F. LISCOMB, GEN. AGENT & TREASURER.

GENERAL OFFICES, PORTLAND, MAINE.

Your Clothes will last longer if washed with Tulip Soap.

BIGELOW CARPET CO.

ORIGINAL POWER-LOOM MANUFACTURERS OF

WILTON AND BRUSSELS CARPETS.

The Carpets made by this Company have received the highest award wherever exhibited, including Gold Medals at the Paris Exposition, 1878, and at the Centennial, 1876.

Their deserved reputation for

Excellence of Fabric, Richness and Durability of Color, Novelty and Beauty of Design,

has led to frequent infringements, and inferior goods have often been palmed off in their stead. For the protection of the public, the Company has adopted as a trade-mark the word "**BIGELOW**," which will be woven (at every repeat of the pattern) in white capitals into the back of the fabric.

Customers will therefore have merely to examine the back of a Carpet to be certain that they are getting the genuine Bigelow Wiltons, or Body Brussels.

THESE GOODS CAN BE OBTAINED FROM ALL FIRST-CLASS DEALERS.

Burnett's Extracts

are unsurpassed for flavoring Ice Creams, Custards
Jellies, Sauces and Soups.

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The address on the envelope should be written very plainly,
thus :

If not called for in 10 days
return to
L. H. SMITH, JR.,
27 Doane Street,
Boston, Mass.

PUT
STAMP
HERE.

Whittemore Bros. & Co.

Boston,

Mass

176 Lincoln Street.

By the above you will notice that the first part of the address of WHITEMORE BROS. & Co., Boston, Mass. — is in as few words as possible, and is not confusing to the Post-office authorities while the letter is being forwarded. The balance of the address is placed to one side, and after reaching Boston the carriers have no trouble in delivering to the proper street and number.

If addressed to a small village, write beneath it the name of the county.

There are no two Post-offices of the same name in any State, but the same name occurs in different states, as "Bath, Maine," "Bath, New York," etc. It is well, therefore, to write the name of the state in full on the envelope.

TULIP SOAP

needs no recommendation. It tells its own story if given a chance.

HECKER'S

BROWN BREAD FLOUR,

A preparation from which can be produced in the shortest time and with certainty of results a light, rich, delicious loaf of Brown Bread.

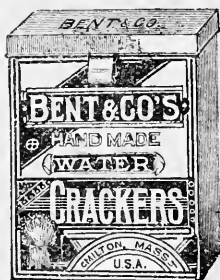
Always Ready! Always Reliable! Perfectly Healthful!

ESTABLISHED 1801.

BENT & CO'S

Celebrated Hand-Made

WATER CRACKERS.



GUARANTEED

ABSOLUTELY PURE.

Hand Made, from Choicest Flour.

THEY ARE EASY OF DIGESTION.

Recommended by EMINENT PHYSICIANS both sides of the Atlantic. Get only

THE GENUINE,

which bears the stamp of the makers.

For more than fourscore years the crackers have been unequalled for excellence and their superior keeping qualities. They are sold by first-class grocers everywhere.

BENT & CO., Milton, Mass.

FAVORITE RECEIPTS FOR HORSES.

HEAVES.—One tea-spoonful of lobelia, given in the feed once a day for a week, and then once or twice a week, will stop them for a time.

TO GROW HAIR.—Mix sweet oil one pint, sulphur three ounces. Shake well, and rub well into the dock twice a week.

TO KILL LICE ON CATTLE.—Take one ounce carbolic acid, one quart soft soap, one and one-half gallons water. Mix, and apply.

UNHEALTHY ULCERS.—Nitric acid one ounce, blue vitriol three ounces, soft water fifteen ounces.

WATER FARCY.—Saltpetre two ounces, copperas two ounces, ginger one ounce, fenugreek two ounces, anise one-half ounce, gentian one ounce. Mix, and divide into eight powders. Give two or three each day.

WORMS.—Calomel one drachm, tartar emetic one-half drachm, linseed meal one ounce, fenugreek one ounce. Mix, and give in feed at night, and repeat the dose for two or three times, and follow with one and one-half pints of raw linseed oil, about six hours after the last powder has been given.

NASAL GLEET.—Copperas two ounces, pulverized gentian three ounces, elecampane two ounces, linseed meal three ounces; mix, and give from one-half to one table-spoonful twice a day.

OINTMENT FOR HORSES.—Bees-wax two ounces, rosin three ounces, lard four ounces carbolic acid one drachm, honey one-half ounce; melt all together and bring slowly to a boil, then remove from the fire, and add slowly one gill of spirits of turpentine, stirring all the time until cool; used with good success for galls, cracked heels, flesh wounds or bruises.

HORSE LINIMENT.—Oil spike, oil origanum, oil hemlock, oil wormwood, aqua ammonia, camphor gum, of each two ounces, olive oil four ounces, alcohol one quart. Mix. This is an excellent liniment for man or beast.

MANGE.—Oil tar one ounce, lac sulphur one and one-half ounces, whale oil two ounces. Mix. Rub a little on the skin wherever the disease appears, and continue daily for a week, and then wash off with castile soap and warm water.

SORE MOUTH AND LIPS.—Borax one ounce, tannin one-fourth ounce, glycerine eight ounces; mix, and apply two or three times a day with a swab.

BRUISES, CUTS, ETC., ON HORSE OR MAN.—Tincture arnica one ounce, sassafras oil one-half ounce, laudanum one ounce. Mix. Shake well before using. Bandage lightly, and keep wet with the mixture.

TAKE THE FALL RIVER LINE TO NEWYORK.

TULIP SOAP

is not so likely to chape your hands as inferior soap.

WASHES

Clothes

without

BOILING

or

SCALDING.

Makes

White Clothes?

WHITER.

Makes

Flannels

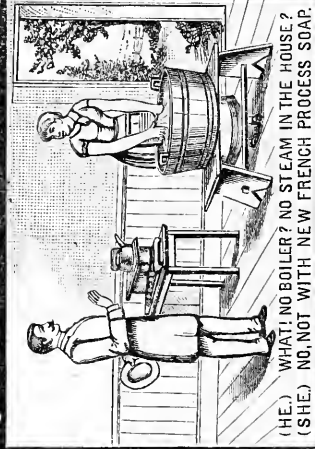
SOFT as new.

Makes

Color'd Clothes

BRIGHT.

UPSON'S NEW FRENCH



(HE.) WHAT! NO BOILER? NO STEAM IN THE HOUSE?
(SHE.) NO, NOT WITH NEW FRENCH PROCESS SOAP.

NO BOILING SAVES FUEL

NO SCALDING SAVES LABOR

WASHES

Floors

and

Oil Cloths

CLEANER

than any other

Soap

and is

Unsurpassed

for

Toilet and Bath

Purposes.

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ASK YOUR

GROCER

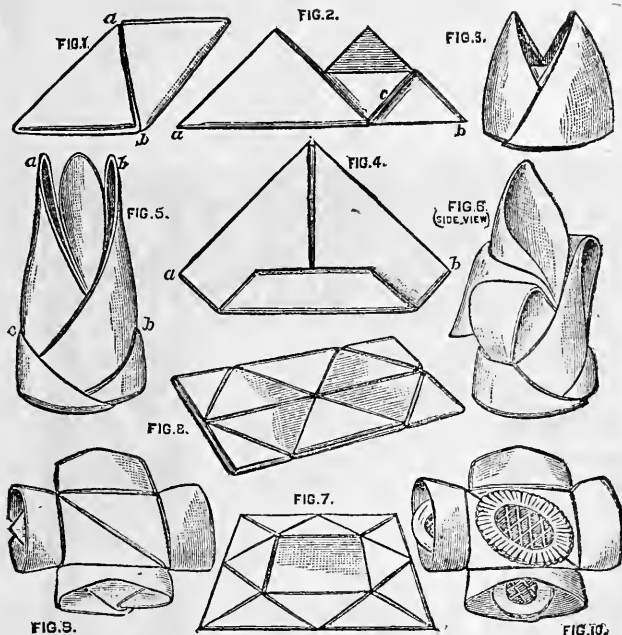
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IT.

PROCESS SOAP.

UNDERHAY & CO., - 275 Franklin Street, Boston, Mass.

SOLE AGENTS FOR NEW ENGLAND AND CANADA.



Modes of Folding the Table Napkin.

TO FOLD THE MITRE.—If the napkin is square, fold once, in to an oblong one third longer than wide. Lay three folds, like the letter Z, preserving the length. Fold both ends to the middle, meeting underneath. Turn the left hand upper corner square to the lower edge and the right hand lower corner square to the upper edge. You should now have Fig. 1. Now fold in halves the long way; open the points of the mitre, and you should have Fig. 2. Bend the left-hand point to the right, and tuck in a fold, and the right-hand point in the opposite direction and tuck in. You should now have Fig. 3, or the Bishop's Mitre.

TO FOLD THE CALLA.—Fold a square napkin like a half handkerchief. Fold the opposite points to meet on the centre point. Roll the bottom corner as in Fig. 4. Turn the napkin over, and roll point *a* to near the centre; tuck point *b* in a fold. Raise it and you should have Fig. 5. Turn the corners down and tuck in as at Fig. 6.

TO FOLD FOR CAKES.—Fold the corners to meet the centre; turn each corner back to the edges as in Fig. 7. Turn over carefully; turn two opposite edges to the centre, as in Fig. 8. Turn it over and meet the other two ends in the middle, and you should have Fig. 9. Insert cakes, tarts etc., as in Fig. 10.

 **22 Prize Medals. FRY'S Chocolate and Cocoa.**

J. S. FRY & SON'S

COCOA EXTRACT.

A choice preparation of pure Cocoa, deprived of the superfluous oil, and without the addition of sugar, spice or starch. Makes a delicious, nourishing beverage for breakfast, luncheon or supper. Prepared quickly. Not expensive.

» FRY'S «

MALTED COCOA.

A combination of Fry's Pure Cocoa Extract and Extract of Malt. Makes an agreeable and strengthening drink for invalids and others.

Sold in Tins by Grocers and Chemists.

FRY'S (Gold Medal) **PURE CHOCOLATE** (Plain and Strong).

FRY'S SWEET CHOCOLATE.

FRY'S VANILLA CHOCOLATE.

IMPORTERS AND AGENTS,

JAS. A. HAYES & CO.

Broad & Franklin Sts. - - BOSTON, U. S. A.

Fry's Chocolates and Cocoas sold by dealers in Fine Family Stores.

SOUPS.

Of all the operations of cookery none is more important, nor usually more negligently executed, than the preparation of soups. Setting aside the consideration of economy, to begin dinner with a light soup is decidedly wholesome, and serves to divert the danger of eating too heavily of solid meat. It is an error for any one to fancy that when he has eaten heartily of roast beef only, he has necessarily made a wholesome dinner. The richest soups are made by boiling several kinds of meat together, as beef, mutton and veal.—*Mrs. Hastings.*

BEEF SOUP STOCK.—Take a shank of beef and cut the meat in fine pieces; take out the marrow and with a piece of butter put into a kettle; put over the fire, and when hot add the meat and cook till brown, then add the bones and sufficient hot water to cover; boil four hours, strain and set away to cool.—*Mrs. Hoyt.*

BEEF SOUP.—Take sufficient soup stock; boil onion, carrot, potatoes and vegetables to suit taste, in a little water, and strain into the soup stock; add pepper, salt, etc., to suit.—*Mrs. Smith.*

TOMATO SOUP.—Put three pints of tomatoes, stewed, strained and sweetened, to two quarts of beef stock; add an onion, salt and pepper.—*Mrs. Lowell.*

PEA SOUP.—Take a pint of split peas and, when carefully picked over and washed, put them into a pint of water; soak in morning; three hours before dinner put them into a pot with a quart more water and about half a pound of pork (less if you wish the soup not very rich); boil it steadily and be careful to stir it often lest it should burn. It may need more water before dinner and can be made of whatever thickness you prefer. If you prefer to have the soup without pork, use the liquor in which the beef or other fresh meat has been boiled, instead of water, and use no pork.—*Mrs. Wright.*

SOUP MAIGRE.—Melt half a pound of butter in a stewpan, slice six onions into it, add two heads of celery, cut small, one small cabbage, and a bunch of parsley, cut small; shake these together over the fire for fifteen minutes, then stir in three rolled crackers; add further, two quarts of boiling milk or water and pepper and salt to taste; let it boil gently for three-quarters of an hour, then take it from the fire, stir into it two well beaten eggs, and serve.—*Mrs. Stetson.*

OYSTER SOUP.—Put a gallon of water to a knuckle of veal; boil it to two quarts; strain, add the juice of the oysters you are to use; add pepper and salt to your taste. Fifteen minutes before taking it up, put in the oysters, also eight rolled crackers, and after it stops boiling add half a pint of milk.—*Mrs. Hastings.*

VERMICELLI SOUP.—Swell quarter of a pound of vermicelli in a quart of warm water, then add it to a good beef, veal, lamb or chicken soup or broth, with quarter of a pound of sweet butter; let the soup boil for fifteen minutes after it is added.—*Mrs. Hosmer.*

In soup making the greatest care is necessary that the vessel for it be perfectly clean and free from any grease or sand.—*Mrs. Wilson.*

To SEASON AND COLOR SOUPS use Madame Perrin's "Paté Francaise" (French Paste), esteemed in the European *cuisine*, and highly recommended by Miss Parloa as an indispensable auxiliary for soups and brown gravies. Dealers supplied by JAS. A. HAYES & Co., BOSTON.



*Sure and Speedy Death to Insects, Safe to Use,
and Harmless to Human Life.*

CUTLER BROS. & CO'S INSECT POWDER

Sure Death to Flies, Fleas, Red Ants, Bed Bugs, Lice on Cattle, Water Bugs and Roaches. Is especially effectual on Dogs, Cats, Birds, Fowls, Plants, etc.

Preparing this Powder ourselves, from selected flowers of our own importation, from Dalmatia, Austria, we are enabled to obtain much better results than are possible from powder prepared abroad. A single trial will establish this fact.

One of the largest wholesale houses in the country writes: "We find yours the *only* Insect Powder concerning which we *never have any question or complaint.*"

Another wholesaler, who last year sold five thousand pounds, is this year, although the season has hardly began, selling at the rate of over ten thousand pounds.

Our Flowers (bought for us by our agent in Dalmatia) we import *direct to Boston at an expense for freight of only half a cent a pound.* This we think better and cheaper than buying through New York brokers or importers; our trade last year largely exceeding **ONE HUNDRED THOUSAND POUNDS.**

Inquire for CUTLER BROS. & Co.'s Powder, and take no other.

CUTLER BROS. & CO.

Importing Druggists,

BOSTON.

A Remedy of Intrinsic Value.

BOSTON, January 26, 1885.

To MESSRS. CUTLER BROS. & Co.:

Gentlemen,—Having used at times for about FORTY YEARS

THE VEGETABLE PULMONARY BALSAM,

For Coughs, Colds and Lung Complaints, and knowing its INTRINSIC VALUE, I regard it as an old and UNFAILING FRIEND. It has added many years to my long life (now 80 years) and saved me much sickness, and has been a blessing to my numerous friends, and I trust it may prove a blessing to thousands. I could not be without it. I give this testimony as a LEGACY for the benefit of all persons who may need it.

Very respectfully,

WILLIAM HARDWICK.

(For many years in the Boston Custom House, Appraiser's Department.)

Buyers will be careful to get the genuine. Price, small old style, 35c.; new style, medium, 50c.; large, \$1. Larger sizes the cheapest.

Burnett's Flavoring Extracts

are invariably acknowledged the purest and best.

FISH.

It is necessary to use more care in boiling fish than it is meat; for after it is once done, it takes very little to crack and break it, and thus make it appear, as it indeed would be, bad cooking; and if it is not done enough, it is still worse cooking. Before putting the fish into the kettle to boil, soak it ten or fifteen minutes in salt and water, and then not use any salt as you cook it. Boiled in this way, it will require less skimming, look nicer, and eat nicer. Boil slowly in water enough to two-thirds cover. When the eyes turn white and the skin cracks, the fish is done enough.

BAKED FISH.—Take a large fish; remove scales by pouring boiling water over it; scrape with a knife. Make a dressing of bread crumbs, chopped parsley, and one or two onions; season with salt and pepper, add a beaten egg, and mix with milk or water. Put as much as possible into the fish, fill up the body and about the gills, and sew up. Score the fish across and lay very thin slices of salt pork over it. Put a little water in your baking pan, lay the fish on a grate, and bake in a *very hot* oven three quarters of an hour or more. Make a gravy from the drippings in your pan, thicken a little, and add a cup of cream while it is cooking.

CODFISH BALLS.—Take a codfish, either salt or fresh, that has been boiled; remove the bones carefully and mince the fish; mix with it some mashed potatoes, one third codfish and two thirds potatoes; season with butter and pepper, and mix all together until quite smooth. If it seems dry, moisten with a little cream or milk, or the beaten yolk of an egg. Make into small cakes, sprinkle with flour and fry in hot lard to a nice brown. Send to table hot.

FRIED FISH.—Take a slice of fish, sprinkle with salt, and dredge with flour. Fry four slices of salt pork; add to the pork fat one spoonful of lard. When boiling hot put in the fish; fry a light brown on one side, then turn over and fry the same on the other. Serve pork with it.

TO BOIL HALIBUT.—Take a piece weighing four or five pounds; scrape the skin clean; dredge flour over it and boil according to its weight, ten minutes to a pound. Serve with plain boiled potatoes and drawn butter, or egg or parsley sauce.

SMEELTS.—Season crackers, and dust with pepper and salt; wash the smelts and dry them; dip them in beaten egg, then in the seasoned crackers. Fry a light brown in boiling lard.

BROILED FISH.—Grease the gridiron with a little butter; place the fish upon it, sprinkle a little salt over it and place it over clear coal. Cook one side ten minutes, and then turn and cook upon the other side ten minutes. Have the dish warm; put the fish upon it, season with pepper and butter, and send to the table.

FRAMES

are NOT included in this offer. If you want a frame, send \$3.00 with the wrappers. Express charges on pictures have to be paid by the person sending wrappers. (See next page.)



LADIES,

IF YOU VALUE YOUR SHOES, USE

WHITTEMORE'S Gilt-Edge Dressing

The only Polish containing oil to Soften and Preserve the Leather. Bottles hold about **DOUBLE** the usual amount.

PRICE 25 CENTS.

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BOSTON.

SHELL FISH.

SCALLOPED OYSTERS.—Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, lay on bits of butter, sprinkle over a little pepper and salt, and so on until the dish is full, leaving the crumbs on top; moisten with the liquor from the oysters. Bake half an hour in a quick oven.

STEWED LOBSTER.—Take one-half pint milk and stir in it enough flour to make it quite thick, put it on the fire till it boils; remove, and stir in quite a large piece of butter. Chop the lobster, and season to taste with salt, vinegar and pepper, and then put it in the dressing, and let it simmer on the stove.

FRIED OYSTERS.—One cup flour, one tea-spoonful butter rubbed through it, one tea-spoonful yeast powder, one-half tea-spoonful salt, one tea-spoonful sugar, stir them well together; then add one cup milk and two well beaten eggs; have the batter as stiff as for griddle cakes. Take one quart well cleaned oysters and mix with the batter, and fry in plenty of hot lard.

OYSTER PIE.—Take seventy-five oysters with the liquor and one pint hot water, set over fire, and let them boil five minutes; remove oysters with skimmer, add one pint milk to the liquor; when it comes to a boil, thicken with one-half cup flour in one-half cup milk, add a quarter pound butter, salt and pepper to taste. Roll out puff paste and cut it size of dish for top and bottom, and bake it before oysters are prepared; place the paste in the dish, pour in the mixture, and cover with the top paste.

PICKLED OYSTERS.—Rinse the oysters in their liquor, strain it upon them, and let them come to a boil; then take them out of the liquor to cool. Prepare pure cider vinegar by boiling it with peppers, a little salt, mace, cloves and nutmeg, and when perfectly cold pour it over the oysters, and keep them in a covered stone jar.

CLAM CHOWDER.—Butter a deep tin basin; strew it thickly with grated bread crumbs or soaked crackers; sprinkle some pepper over and bits of butter the size of a hickory nut, and, if liked, some parsley chopped fine; then put a double layer of clams; season with pepper; put bits of butter over them, then another layer of soaked cracker; after that clams and bits of butter; sprinkle pepper over; add a cup of milk or water, and lastly a layer of soaked crackers; turn a plate over the basin and bake in a hot oven three quarters of an hour; use half a pound of soda biscuit and a quarter of a pound of butter with fifty clams.

DEVILLED LOBSTER.—Extract the meat from a boiled lobster and mince it fine; season high with mustard, cayenne pepper, and salpican or curry powder; salt it, and stir until well mixed; then put it in a porcelain saucepan (covered) with just enough water to keep it from burning; let it boil up once, and stir in two tea-spoonfuls of vinegar and a large table-spoonful of butter; let it boil up once and serve.

The Pictures

are hand work, made by artists of high reputation; are elegantly framed with half-inch plush inside of a heavy bronzed frame.

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This can always be depended upon by securing from your dealer:

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THOMAS WOOD & CO.,
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Who receive direct the *FINEST COFFEES* raised in
the DUTCH POSSESSIONS, and you will receive
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PLEASE MENTION THIS BOOK.

PAY ONLY 5 CENTS

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It will clean everything in and about the house: Paints, Oil Cloths, Hard
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Saves Labor, Time, Money.

PRICE, 5 CENTS PER CAKE.

General Depot, 12 Murray St., New York.

MEATS.

BREAST OF MUTTON.—Put it into cold water; as it boils, carefully skim, and let it simmer about two hours. It may be served with caper sauce or white onion sauce, The vegetables should be turnips and potatoes or turnips and spinach.

SIRLOIN OF BEEF.—Get a good, nice, ripe joint, put it into the pan with a little dripping; as soon as the dripping is melted, baste, and continue basting every quarter of an hour till about half an hour before the meat is done; then dredge with flour and sprinkle with salt, and roast until done. Do not baste for a quarter of an hour after dredging.

RIBS OF BEEF.—Cook the same as sirloin, only when about half done place it the other side up, and dredge slightly, and sprinkle on salt. Then dredge again half an hour before it is done.

MUTTON—Requires a brisk fire. When half done, dredge it and sprinkle on salt, and when nearly done do so again. Roast slowly at first, and then faster, as before directed.

LAMB—Should be well done, but be sure not to hurry it at first; towards the end, you may roast quickly. It must be basted at first at least every quarter of an hour; dredge with flour fifteen minutes before it is done.

How to BOIL.—The main secret in boiling meats so that they will have a richness both in taste and appearance, is as follows: A slight washing in lukewarm water, using a clean pot that is about large enough to hold the meat without its touching the sides, and clean water enough to fairly cover the meat. Have the pot cover fit snugly. Put it over a fairly good fire, and as it comes to a boil, skim it carefully; be sure not to let it stop boiling until it is done, but do not let it boil fast.

LEG OF LAMB.—Put it into a pot with cold water enough to cover it, and skim carefully as long as the skum rises. Upon its being boiled slowly depends its goodness. Five pounds weight will take about one and a half hours. It may be served with peas, greens, asparagus, or spinach, and potatoes. Butter and parsley for the meat, and melted butter for the vegetables, make good sauces for boiled lamb.

CORNEB BEEF.—A piece of brisket or a thick flank weighing about six pounds should take about two hours and a half of slow boiling. The length of time for other pieces will be according to the size and firmness, and for that reason difficult to state. Should have a good supply of boiled carrots, potatoes and greens. They should be served in separate dishes. Place some sliced carrots around the meat. It intended to use cold, let the meat stop in the kettle until cold, and then press. When it is pressed hot, it loses some of its juice, and does not cut, look, or eat as well as when allowed to cool in the liquor and then pressed.

TULIP SOAP gives universal satisfaction.



BELL'S SPICED Poultry Seasoning

FOR
MEAT, GAME, FISH AND POULTRY.

To make a nice dressing see receipt on opposite page.

When you want to have an old-fashioned New England dinner be sure and season your Turkey Dressing with Bell's Seasoning.

It is used by first-class hotels, restaurants, and private families throughout the country. Gives universal satisfaction.

See what some of the stewards of leading hotels say of our Seasoning :—

WINDSOR HOTEL, NEW YORK, write : Your Spiced Seasoning is perfect.

PARKER HOUSE, BOSTON, say : We have used your Spiced Seasoning several years, and cheerfully recommend it.

THE BREVOORT HOUSE, NEW YORK, write : It gives the best of satisfaction, and is really a very desirable article.

THE TREMONT HOUSE, BOSTON, say : It has never failed to give satisfaction. It is unquestionably the most superior article of the kind in use.

C. W. WHITE, Manager of the PLANKINGTON HOUSE, MILWAUKEE, writes : We have used your Spiced Seasoning at this house for several years, and can recommend it.

GRAND CENTRAL HOTEL, NEW YORK, J. B. WISTAR (Steward) writes : I consider your Bell Spiced Seasoning the only reliable compound ever placed before the public for seasoning meats, poultry, game, &c. Since filling the position as Steward at the Grand Central, I have been overpersuaded to try other makes, and in every instance had to either return or throw it away, and fall back on the old reliable Bell Seasoning.

FAMILY SIZES.

Small Size, No. 1, per can,	-	-	-	-	-	-	10 cts.
Large Size, No. 2,	"	-	-	-	-	-	15 "
One lb. net, No. 3,	"	-	-	-	-	-	60 "

When you cannot obtain it of your grocer or market-man, we will send it by mail, postage prepaid, on receipt of price.

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	SQUARE CAN, HINGE AND COVER.						
2 lbs. net,	-	-	-	-	-	-	.80 each.
3 "	-	-	-	-	-	-	1.10 "
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WM. G. BELL & CO.,

SOLE MANUFACTURERS,

Nos. 48 to 54 Commercial St., - - BOSTON, MASS.

JONAS WHITCOMB'S ASTHMA REMEDY for Asthma, Rose Cold and Hay Fever.

POULTRY AND GAME.

BROILED CHICKEN, QUAIL OR WOODCOCK.—*Get tender ones.* Take the breasts of the chicken or quail, or the thighs of the woodcock. Place on hot coals or on a broiler, turning often to avoid burning. When done, remove the burned parts, if any, season slightly with salt and pepper (no butter) and turn upon a piece of freshly made toast. Place between two hot plates and serve directly.

MANY times a small but choice piece of tenderloin steak is highly enjoyed, and more wholesome for an invalid than broths or teas; and the same may be said of a tender mutton chop. Serve either of these with a potato baked, and dressed with a little sweet cream and salt. Have the meat broiled carefully a few minutes, turn often,—but do not pierce it with the fork—season with salt and pepper (no butter) and serve upon toast, as directed previously.

BOILED TURKEY.—Take a turkey and clean, stuff, and truss it as if for roasting. Can use oysters for stuffing if preferred. Put into boiling water, salted, and allow about twenty minutes to the pound. Serve with oyster sauce.

POTTING FOWLS.—For potting fowls, birds or game clean the meat from the bones, and pound with spices; boil the bones to a glaze, and moisten the pounded meat with this. Before potting, run the mass through a sieve. Press the meat firmly into the jars, and set them in boiling water in a covered stew-pan; steam thus half an hour. Press the meat down again firmly; wipe dry and cover with hot butter, or a coarse flour paste.

PRESSED CHICKEN.—Boil one or two chickens in a small quantity of water, with a little salt; when thoroughly done, take all the meat from the bones, keeping the light and dark meat separate; chop fine and season. Put in a pan a layer of dark and light meat; add the liquor it was boiled in, which should be about a cupful. Press with a small weight. When cold, cut in slices.

TO ROAST PARTRIDGES.—Pick, draw, singe and clean them the same as fowls. Make a slit in the neck and draw out the craw; twist the neck round the wing, and bring the head round to the side of the breast. The legs and wings are trussed the same as fowls, only the feet are left on and crossed over one another. Put them down to a clear fire and baste well with butter. When about half done dust a little flour over them; let them be nicely browned. They will require to roast from twenty minutes to half an hour each. Serve on toasted bread dipped in gravy, with gravy and bread sauce.

DIRECTIONS TO MAKE A NICE DRESSING FOR A GOOD-SIZED TURKEY.—To make a nice dressing, take one pint of soaked bread and season with two teaspoonfuls of salt, and of W. G. Bell & Co.'s poultry spice to suit the taste (usually a tablespoonful is enough to season the dressing for an eight-pound turkey); also one tablespoonful of butter, or of fat salt pork cut up very fine. An egg well worked in will make the dressing cut up nicely.

This seasoning is a very desirable article to season all kinds of meats, game, fish and poultry. See page of advertising.

TULIP SOAP is the best in use.

BUY
Bay State Brand



CANNED
GOODS.

Cowdrey's

BOSTON SALAD CREAM

is acknowledged by all to be a superior mayonaise dressing.

Cowdrey's

Perfection Tomato Ketchup

is made from fresh, ripe Tomatoes. For piquancy, combined with delicacy of flavor, it is unexcelled by any sauce in the market.

Cowdrey's

LUNCH MEATS.

DEVILED HAM, DEVILED TONGUE, DEVILED CHICKEN,
DEVILED TURKEY, BONED CHICKEN, BONED TURKEY,
SMOKED AND DRIED BEEF.

E. T. COWDREY & CO.,

Preservers and Importers of

TABLE DELICACIES,

BOSTON, MASS., U. S. A.

Burnett's Vanilla prepared from selected Vanilla Beans, entirely free from Tonka or other deleterious substances.

FROM MISS PARLOA'S NEW COOK-BOOK.

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CHICKEN SALAD.—Have cold roasted or boiled chicken free from skin, fat and bones. Place on a board, and cut in long, thin strips and cut these into dice. Place in an earthen bowl (there should be two quarts), and season with four tablespoonfuls of vinegar, two of oil, one teaspoonful of salt, and one-half of a teaspoonful of pepper. Set away in a cold place for two or three hours.

Scrape and wash enough of the tender white celery to make one quart. Cut this with a sharp knife in pieces about half-an-inch thick. Put these in the ice chest until serving time. Mix the chicken and celery together, and add a portion of the dressing. Arrange in a salad bowl or on a flat dish, and pour over it enough dressing to suit the taste. Garnish with white celery leaves. Or, have a jelly border, and arrange the salad in this.

LOBSTER SALAD.—Cut up and season the lobster the same as chicken. Break the leaves from a head of lettuce, one by one, and wash them singly in a large pan of cold water. Put in a pan of ice water for ten minutes, and then shake in a wire basket to free them from water. Place in the ice chest until serving time. When ready to serve, put two or three leaves together in the form of a shell, and arrange these shells on a flat dish. Mix a portion of the dressing with the lobster. Put a tablespoonful of this in each cluster of leaves. Finish with a teaspoonful of the dressing on each spoonful of lobster. There should be two-thirds lobster to one-third lettuce.

SALMON SALAD.—To one quart of cooked salmon two heads of lettuce. Make the same as lobster salad.

ASPARAGUS SALAD.—Boil two bunches of asparagus in one quart of water and one tablespoonful of salt, for twenty minutes. Take up and drain on a sieve. When cold, cut off the tender points and arrange them on the dish. Pour on the salad dressing.

POTATO SALAD.—One quart of potatoes, two tablespoonfuls of grated onion, two of chopped parsley, four of chopped beet, and enough dressing to make moist. Pare and cut the potatoes in thin slices while hot. Mix the other ingredients with them, and put away in a cool place until serving time. This is better for standing two or three hours.

TOMATO SALAD.—Pare ripe tomatoes (which should be very cold), and cut in thin slices. Arrange on a flat dish. Put one teaspoonful of the dressing in the centre of each slice. Place a delicate border of parsley around the dish, and a sprig here and there between the slices of tomato.

Use for Dressing, Cowdrey's Boston Salad Cream.

Housekeepers can be sure that Tulip Soap will do no injury to the finest fabric.

Chase's

Liquid

Glue.



CEMENTS
Wood,
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Ornaments
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Bric-a-Brac.

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Be sure and ask your dealer for CHASE'S LIQUID GLUE.

!!! TRY IT ONCE !!!

You will always keep it as a HOUSEHOLD NECESSITY.

Chase's Liquid Glue does not dry up in the bottle rapidly. The brush can be kept in the Glue, with cap covering mouth of bottle. The convenience of this will readily be seen. Its superiority demonstrated after ten years' experience.

WRIGHT & RICH,

Sole Selling Agents for the U. S.

167 Chambers Street, NEW YORK.

132 Milk Street, BOSTON.

29 River Street, CHICAGO.

Sold by Hardware Dealers, Stationers, Grocers, Druggists and Fancy Goods Dealers.

VEGETABLES.

Vegetables, as a rule, require enough water to swim in, and to cover them; they should also be boiled by themselves. The water should be boiling. Put in a pinch of salt, then the vegetables, and boil until they are tender. Do not leave them in after they are done, for after that they begin to lose flavor, and very soon spoil. Be sure, however, they are done tender.

Potatoes, which are good with all meats, should have the water poured off the moment they are done, the lid taken partly off, and the kettle set back upon the stove until the potatoes are dry and mealy.

Carrots, parsnips, turnips and cabbages, as well as greens, are eaten with boiled and roast meats. Tomatoes are good with all kinds of meats. Beets and carrots are best when boiled thoroughly, and eaten hot with butter. Peas and Lima beans are best when a little of the liquid in which they are boiled is left, and richly seasoned. Mint sauce should always be served with roast lamb, and pickles with fish.

STEWED POTATOES.—Take cold boiled potatoes and cut them up quite small; put them into the pan; add some milk, salt and pepper to taste, dredge them with flour, and boil slowly until the milk becomes thick; then put in considerable butter, and serve hot.

TO BOIL POTATOES.—Take those of about one size; be very careful to wash well, otherwise they will have an unpleasant flavor. Put them into cold water enough to cover all, add half a handful of salt, and boil slowly until done, which will be from thirty to sixty minutes, according to size. When a fork goes easily to the heart, they are done; then follow the directions as given in remarks under vegetables.

FRENCH DISH.—Take cold boiled potatoes, cut them into very thin slices, and simmer them in a little plain gravy. Take a small piece of butter, and stir into it a little flour; also use a little chopped parsley, pepper and salt.

ASPARAGUS.—Tie in small bunches, but not very tight; put into boiling water, and cook about half an hour. Serve hot upon toast with butter.

CAULIFLOWER.—Strip off the leaves, separate, and soak for about an hour in salt and water, heads downward. Boil in fresh water until tender; drain in a colander, season to taste, and serve with butter.

STRING BEANS require one hour's boiling; drain through a colander, put in salt and butter, and keep hot while dishing the meat.

ECONOMY IS WEALTH.

If FIVE cents can be made to serve as TEN, with equally satisfactory results, is it not the part of wisdom to let it so serve?

SCOURENE

Is an excellent article of Scouring and Polishing Soap, and is offered to the public for ONE-HALF the price of other soaps of equal quality. It needs but a trial to discover its advantages. PRICE FIVE CENTS PER CAKE. For sale by grocers generally. *Principal Depot, 19 Murray Street, New York.*

If you are collecting **FANCY CARDS,** save your Tulip Soap Wrappers.

THERE ARE COUNTERFEITS!

—AND—

THERE ARE IMITATIONS!!

WE,

Fleischmann & CO.

SUCCEEDED IN MAKING

COMPRESSED YEAST

which cannot be imitated. We fear no counterfeit in quality of our goods, but, when YOU, our friend and patron, are offered an article packed like OUR Yeast, recommended in a circular which is, in style and color of the paper a copy of OURS, and bearing a YELLOW label (chosen by US to designate OUR goods, and to cover you from contemptible imposition), we are compelled to draw your attention to the matter.

We know our Yeast to be the BEST; therefore, we depend upon its merits. If these people who so closely copy us could make a yeast which would approach OURS in quality, do you think they would resort to such means to deceive you into buying a spurious article?

Fleischmann & Co.'s Compressed Yeast

CAN ALWAYS BE RELIED UPON.

Where the price involved is so small, why will any thinking, economical buyer take a useless, spurious article, when the inevitable failure of the baking, *as a consequence*, results in so much trouble, loss of time and dissatisfaction.


Counterfeit yeasts which cannot secure patronage except by stealing our advertisements and colors, can have no value whatever, and we hardly need to warn you against them.

SOLD BY GROCERS EVERYWHERE.

FLEISCHMANN & CO.'S RECIPES.

BREAD.

WHITE BREAD.—For use in the morning.—Makes four loaves. Dissolve thoroughly one cake of Compressed Yeast in a quart of lukewarm water, and stir in sifted flour until the mixture is a little thicker than griddle cake batter. Set in a warm place, free from draft, until it rises and begins to go back. The sponge is then complete. Add to the sponge one pint of lukewarm water, one tablespoonful of salt, two of sugar, and same of butter; add sifted flour enough to make a dough AS SOFT AS CAN BE HANDLED. Knead well. When THOROUGHLY LIGHT, knead, make into loaves, and place in well-greased pans for final rising. This last kneading should be very thorough. When light, bake, remembering that it will "spring" still more in the oven. When baked, lean it against something, throw a cloth over it, and cool by contact with the air on all sides.

 *We advise all to use Morning Directions at first, as this Yeast is quicker than any other known.*

BOSTON BROWN BREAD.—Dissolve one cake of Compressed Yeast in three-quarters of a pint of water, and stir in one cup wheat flour. Let rise five hours, and then stir in one quart water, good one-half teaspoonful soda, one teaspoonful salt, two and one-half tablespoonfuls molasses, one large quart Indian meal, one large pint rye meal, and raisins if desired; put in pan, and steam or bake five hours. If steamed, take out of pan and put in oven a few minutes to dry. Makes one large family pan. Can steam or bake with slow fire all night, if desired.

CORN BREAD.—Dissolve one cake of Compressed Yeast in one pint lukewarm water, and stir in one and one-half pints wheat flour; let rise until light (about one and one-half hours), and then rub together one-half cup sugar, two tablespoonfuls butter, two eggs, and teaspoonful salt. Pour one pint boiling milk on one large quart yellow meal, let cool, mix in with above, and put in well-greased gem pans. Let stand ten or fifteen minutes, and bake in hot oven about ten or fifteen minutes. Makes two and one-half dozen. If made over night, pour one and one-half pints boiling milk on the meal, let cool, mix in the other ingredients, and let stand until morning; then add one-half pint warm milk, and put in gem pans, etc., as before.

BUCKWHEAT AND GRIDDLE CAKES.

BUCKWHEAT CAKES.—Dissolve one cake Compressed Yeast in one and one-half quarts of water or milk, add teaspoonful salt, two tablespoonfuls molasses or sugar, two tablespoonfuls wheat flour, and sufficient buckwheat flour (about two quarts) to make batter. Let rise over night; in the morning, thin if necessary, and fry on griddle. If wanted quick, use double quantity of yeast.

WHEAT GRIDDLE CAKES.—Dissolve one cake Compressed Yeast in one pint warm milk or water; add pinch salt, tablespoonful sugar, same of white Indian meal, one egg, one-half teaspoonful butter or lard, if desired, and sufficient wheat flour to make thin batter. Let stand thirty minutes, then stir well and fry on griddle. Thin, if necessary, with milk or water. *Ready in thirty minutes.*

ROLLS, MUFFINS, ETC.

ROLLS OR BISCUIT.—Dissolve one cake of Fleischmann & Co.'s Compressed Yeast in one pint of lukewarm water; stir in sifted flour to make a light sponge, and let stand until it begins to go back; then add to sponge one pint of milk, one tablespoonful each of salt, sugar and butter; mix into a stiff dough, and let stand one hour; then make into rolls or biscuit; let rise until light, and then bake.

MUFFINS.—Dissolve half cake Compressed Yeast in cup warm milk; add half teaspoonful salt, one quart lukewarm milk, one cup sugar, one tablespoonful butter, two eggs, and flour to make batter stiff enough to drop. Mix at night; bake in muffin rings; makes three dozen.

WAFFLES.—Dissolve half cake Compressed Yeast in half cup warm water; add one pint warm milk, one teaspoonful salt, and one egg, well beaten; stir in gradually, three cups (or one and one-half pints) flour. Let rise three hours; bake in hot waffle irons.

Send Wrappers for Fancy Cards to 30 Broad Street, Boston, Mass.

"OUR CONSTANT AIM IS TO MAKE THEM THE FINEST IN THE WORLD."

IS YOUR TABLE REGULARLY SUPPLIED WITH

"OUR TRADE-MARK"

HAMS AND BONELESS BACON?



OUR BRAND HAS WON
THE HIGHEST RANK
PURELY BY MERIT.



F. A. FERRIS & COMPANY

NEW YORK CITY.

HAVE YOUR GROCER PROCURE THEM FOR YOU.

HAM RECEIPTS.

THE SIZE of a ham has much to do with the way in which it should be served. A whole ham will boil more satisfactory than a part of it. *For broiling or frying never use a ham of less than 12 pounds, and one weighing 15 or 16 is better still for this purpose. Only the centre of such a ham, however, should be sliced.* Take off at least two inches from the large end of the ham in one cut. Then slice up the remainder as it is needed, until the upper joint in the bone is reached. This shank, with the other end first taken off, may be used to advantage, as suggested below. (See "Economical Delicacies.")

FOR BROILING OR FRYING.—Having taken off the large end as directed above, cut from each side of the ham cleanly to the bone, dividing the slices in the centre; thus you will avoid the necessity of sawing the bone. *The slices should never be cut more than one-fourth of an inch thick, and one-sixth of an inch is still better. A very sharp knife must be used. Trim very closely the skin from the upper side of each slice, and also cut from the other edge the outer rim of both muscle and fat that has been somewhat hardened by smoking.* If on trial the cure proves too salt, put these slices in cold water for one hour before cooking; then dry them carefully with a napkin. *Never use tepid or hot water for this purpose, as it will toughen the meat.*

A brisk hot fire is needed, but it must not be fierce enough to scorch the meat.

Have the broiler or the frying pan already warmed, *but do not put the meat in until the family sit at the table.* Then cook briskly, turning the slices frequently. *Three minutes with such a fire as we have indicated will give these thin slices ample cooking.* Dish at once on a warm plate (it must not be hot or it will toughen the ham) with a little butter on each slice. *Avoid using high salted butter, however. Never allow sliced ham to be cooked until the moment it is to be eaten, for when, after cooking it is left by the fire to wait and "keep warm," it will speedily toughen, losing all its grateful juices, and only a species of leather will remain.*

ECONOMICAL DELICACIES.—After using the choicest central cuts for broiling or frying, the ends of the ham may be made equally attractive and valuable. Boil them slowly and thoroughly—THIS IS ESSENTIAL; then take out the bone, *carefully trim off the skin and the entire outer surface and any bits through the meat that may have become discolored by exposure to the air.* This is very necessary. Chop the fat and lean together, thoroughly mixing them until they are cut to the size of small peas. The remnants of a ham once served boiled can, of course, be as well used in this way.

HAM OMELET.—Put a proper quantity of ham, chopped as above, into the frying pan, pouring over it enough of eggs (which have previously been well beaten with a small cup of milk) to make a generous omelet, stir thoroughly, and as soon as the egg stiffens, dish, and send smoking hot to the table.

HAM CROQUETTES.—Chop the ham finer than for preceding uses and season with pepper or mustard. With a little flour in hand make up small balls and dip in beaten egg, roll in crumbs of bread or cracker, and fry to a light brown in hot lard.

Ask for TULIP SOAP, and insist upon having it.

A WORD OF ADVICE

ABOUT

SPOOL COTTON.

Few people understand the extent to which consumers of low-priced Spool Cotton (such as is retailed at two or three cents a spool) are defrauded by short measure. Much that is labelled "200 yards" does not contain over 130 yards, and some even less. Another way of cheapening the cost is to finish a cheap two-ply yarn, and spool it like three-cord thread.

In imitation French threads marked "500 metres," the frauds are often still greater. It is well to state that, on most of this class of thread, the makers are properly ashamed to place their names. Dealers sell them because they pay a better profit, even if sold at a lower price than an honest thread, and do not expect the cheat to be discovered—for what lady was ever known to measure a spool of thread?

BY PURCHASING HOLYOKE THREAD,

You are protected against any such imposition as is referred to above; the makers—whose name is on every spool—guaranteeing it to be three-cord in every number, and warrant each spool to contain 200 yards of thread; and it is, unquestionably, cheaper for you at three cents a spool than most makes are at two cents.

ASK FOR HOLYOKE THREAD,

And insist on its being supplied to you, and see that a poorer article is not imposed on you instead of it, from interested motives.

USE HOLYOKE THREAD.

Burnett's Cocoaine

will be found a certain and speedy cure for dandruff and other scalp diseases.

CAKE.

DANBURY, OR GOLD AND SILVER CAKE. *Gold Cake.*—Three cups of sugar, one cup of butter, five cups of flour, one and a half cups of sweet milk, one teaspoonful of cream tartar, half a teaspoonful of Arm & Hammer Brand soda, the yolks of twelve eggs. Flavor with vanilla. *Silver Cake.*—Whites of twelve eggs, three cups of sugar, one cup of butter, one cup of sweet milk, one teaspoonful of cream tartar, one half teaspoonful of Arm & Hammer Brand soda. Flavor with almond. Five cups of flour.

CHEAP SPONGE CAKE.—Three eggs, one cup of sugar, one cup of flour, into which mix one teaspoonful of cream tartar and one-half teaspoonful of Arm & Hammer Brand soda dissolved in three teaspoonfuls of warm water. The last thing add a dessert-spoonful of vinegar, stirring briskly. Bake about twenty-five minutes in not too hot an oven. The batter will be very thin.

MRS. S.'S SPONGE CAKE.—Eleven eggs, four cups of sugar, four cups of flour; beat the yolks and sugar together, add the whites well beaten, stir the flour in as lightly as possible.

CORN STARCH CAKE.—The whites of three eggs, one-half cup of corn starch, one-half cup of butter, one-half cup of milk, one-half teaspoonful of cream tartar, one-fourth teaspoonful of Arm & Hammer Brand soda, one cup of sugar, one cup of flour. Flavor with lemon.

ELECTION CAKE.—One pound of sugar, three-fourths of a pound of butter, four eggs, one-half pint of yeast, two and a half pounds of flour, one pint of milk, spices and raisins, one teacup of molasses; mix the yeast with the milk, and a part of the flour, and let it stand over night; in the morning work the butter and sugar together, then add the eggs and work the dough with the rest of the ingredients; rise again before baking.

DELICIOUS CAKE.—Two cups of white sugar, one cup of butter, one cup of milk, three eggs, half teaspoonful of Arm & Hammer Brand soda, one teaspoonful of cream tartar, three cups of flour; beat butter and sugar together, add the yolks of the eggs, then the beaten whites; dissolve the soda in milk, rub the cream tartar in flour and add last.

CIRCLE CAKE.—One egg, one cup of sugar, two cups of flour, one-third of a cup of butter, one-half cup of sweet milk, one teaspoonful of cream tartar, one-half teaspoonful of Arm & Hammer Brand soda. Flavor with rose or lemon.

CHAPIN CAKE.—Six cups of flour, one cup of butter, three cups of sugar, two cups of milk, two eggs, one teaspoonful of Arm & Hammer Brand soda, one pound of chopped raisins.

LADIES WHO SPEND THEIR SUMMERS in the country or by the sea-side will be glad to know that the swelling and irritation occasioned by mosquito bites, or by the stings of wasps, bees or spiders, are immediately arrested by the application of a solution of equal parts of common salt and Arm & Hammer Brand of soda in warm water. It must be briskly rubbed in.

The Cards we give away for wrappers are very nice.
Send for a set,

HEALTH FOOD CO.

NEW YORK.

New England Agency, 199 Tremont St., Boston.

IMPROVED FOOD FOR SICK AND WELL.

OUR COLD BLAST WHOLE WHEAT FLOUR is perfect in bread making properties.

OUR DIABETIC FLOUR has saved thousands suffering from Diabetes.

OUR WHOLE WHEAT GLUTEN is a perfect remedy for Over Fatness and Dyspepsia.

OUR BRAIN FOOD (Wheat and Barley Germs) is excellent for Brain Workers, and a good Fat Former.

OUR UNIVERSAL FOOD AND EXTRACT OF GLUTEN AND BARLEY are perfect food for Consumptives and the Nervously Prostrated.

OUR CEREAL COFFEE (Wheat Gluten and Barley, browned), a perfect substitute for tea, coffee or cocoa.

OUR GLUTEN SUPPOSITORIES cure Constipation and Piles.

Descriptive Pamphlets and Price Lists free to all applicants.

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HEALTH FOOD COMPANY,

New England Agency, 199 Tremont Street, Boston.

Jackson & Co.

GENTLEMEN'S HATS

—AND—

Fine Choice Goods,

NO. 59 TREMONT STREET,

BOSTON.

Burnett's Flavoring Extracts are the best, the strongest and most healthful. Sold everywhere.

CAKE.

CIDER CAKE.—Six cups of flour, three of sugar, one of butter, one of sour cider, teaspoonful soda, four eggs; beat the sugar, eggs and butter to a cream, stir in the flour, dissolve the soda in the cider, and add last.

MT. VERNON CAKE—One and a half cups flour, one cup sugar, scant half cup butter, half cup milk, whites of four eggs beaten to a froth, cup of seeded raisins, one teaspoonful baking powder. Flavor with lemon. Bake slowly.

BRIDE'S CAKE—White of twelve eggs, four small cups flour, three cups sugar, small cup of butter, cup of sweet milk, half cup corn starch, two teaspoonfuls baking powder, lemon to taste. By adding a cup of citron sliced thin and dusted with flour, it will make a nice citron cake.

SOFT POUND CAKE.—Pound of sugar, pound of flour, half pound butter, cup sweet milk, four eggs—if small, five—two teaspoonfuls cream tartar, one teaspoonful saleratus; flavor to taste.

ORANGE SHORT CAKE.—One quart of flour, three dessert spoonfuls butter, two teaspoonfuls baking powder mixed well with the flour; add cold water, but do not make too stiff a dough; work as little as possible. Bake, then split open, and lay sliced oranges between; cut in squares, and serve with pudding sauce.

PEACH CAKE.—Bake three sheets of sponge cake as for jelly cake; slice peaches thin, and place them between the sheets of cake. Prepare cream by whipping, sweetening and flavoring if desired. Sugar the peaches, and use cream for top of cake.

POUND CAKE—One cup butter, one cup sugar, four eggs, two tablespoonfuls cold water, one teaspoonful cream tartar, one half teaspoonful saleratus sifted with one and one half-cups flour.

WHITE CAKE.—Two cups sugar, one cup butter, one of sweet milk, three of flour, whites of four eggs, two teaspoonfuls baking powder.

CITRON CAKE.—Two cups sugar, one-half cup butter, four eggs, one cup sweet milk, flour to thicken, one teaspoonful cream tartar, one-half teaspoonful saleratus sifted with the flour. Add one-half pound citron cut in very thin slices.

SCOURENE

Is an article which cannot fail to be appreciated by every housewife. Not only is it wonderfully effective in **CLEANSING AND POLISHING** all household articles with the least possible labor, but its **COST IS ONE-THIRD TO ONE-HALF LESS** than that of any other Scouring Soap of similar quality in the market. It only needs a **TRIAL** to win a secure place in the regard of the tidy and intelligent housekeeper.

Remember Tulip Soap is much more economical to use than the 5 cent soaps, as it will do more work and do it better.

MISCELLANEOUS.

ST NICHOLAS OR SANTA CLAUS.—The patron saint of boys. He is said to have been bishop of Myra, and to have died in the year 326. The young were universally taught to revere him, and the popular fiction which represents him as the bearer of presents to children on Christmas eve is well known. He is the Santa Claus (or Klaus) of the Dutch. St. Nicholas is said to have supplied three destitute maidens with marriage portions by secretly leaving money at their window, and as his day occurred just before Christmas, he thus was made the purveyor of the gifts of the season to all children in Flanders and Holland, who put out their shoe or stocking in the confidence that Santa Klaus, or Knochel Clobes, as they call him, will put in a prize for good conduct before morning. Another legend described the saint as having brought three murdered children to life again; and this rendered him the patron of boys, especially school-boys.

FIRST PRINTING PRESS AND POST OFFICE.—The first Printing Press used in the United States was introduced in 1629. First newspaper advertisement appeared in 1652. Post Offices were established in 1604.

THE VALUE OF A TON OF GOLD AND A TON OF SILVER.—The value of a ton of pure gold is \$602,799.21. \$1,000,000 gold coin weigh 3,685.8 lbs. avoirdupois. The value of a ton of silver is \$37,704.84. \$1,000,000 silver coin weigh 58,929.9 lbs. avoirdupois.

MASON AND DIXON'S LINE.—A name given to the southern boundary line of the FREE State of Pennsylvania, which formerly separated it from the SLAVE States of Maryland and Virginia. It was run—with the exception of about twenty-two miles—by Charles Mason and Jeremiah Dixon, two English mathematicians and surveyors, between Nov. 15, 1763, and Dec. 26, 1767. During the excited debate in Congress, in 1820, on the question of excluding slavery from Missouri, the eccentric John Randolph of Roanoke made great use of this phrase, which was caught up and re-echoed by every newspaper in the land, and thus gained a celebrity which it still retains.

THE ALBANY REGENCY.—A name popularly given in the United States to a junto of astute Democratic politicians, having their headquarters at Albany, N. Y., who controlled the action of the Democratic party for many years, and who had great weight in national politics. The effort to elect Wm. H. Crawford president, instead of John Quincy Adams, was their first great struggle.

THE BEST WAY TO TAKE COD-LIVER OIL.—Persons desiring to take Cod-Liver Oil will be pleased to learn that Dr. Wilbor has succeeded, from directions of several professional gentlemen, in combining the pure oil and lime in such a manner that it is pleasant to the taste, and its effects in lung complaints are truly wonderful. Very many persons whose cases were pronounced hopeless, and who had taken the clear oil for a long time without marked effect, have been entirely cured by using this preparation. Be sure and get the genuine. Manufactured only by A. B. Wilbor, Chemist, Boston. Sold by all druggists.

Burnett's Cocoaine

kills dandruff, allays irritation and promotes a vigorous growth of the hair.

PUDDINGS.

TAPIOCA PUDDING.—Take eight large spoonfuls of tapioca and three pints of milk; warm it, and let it soak till the tapioca is soft; then stir in three eggs well beaten, two dessert-spoonfuls melted butter, four or five large spoonfuls sugar, nutmeg to taste. Bake immediately.

SAGO AND APPLE PUDDING.—Take six tablespoonfuls of sago, wash well, and soak in water about an hour. Pare six apples, and take out the cores; fill the inside with cinnamon and sugar, using a cup of sugar and two teaspoonfuls cinnamon. Take the sago and water in which it has been soaked and pour over the apples. Bake from an hour and a quarter to an hour and a half.

JARVIS PUDDING.—Three tablespoonfuls of sugar, three eggs well beaten, two-thirds cup of sweet milk, two tablespoonfuls of butter, two-thirds cup raisins, chopped fine, one dessert-spoonful baking powder, and flour enough to make it like cake batter. Steam a little over half an hour, and serve with cream sauce.

INDIAN PUDDING.—One quart boiling milk, three tablespoonfuls meal, one-third cup of molasses, one egg, a little salt. Mix all well together with a little milk; pour into the boiling milk, and boil a minute or two; pour into a dish, put in one cup of cold milk, a small piece of butter, a little nutmeg or lemon. To be eaten with sauce.

AMHERST PUDDING.—One cup of molasses, one-half cup sugar, one cup suet, one-half cup butter, one egg, one teaspoonful soda. Mix like ginger cake.

FOULD'S WHEAT GERM MEAL.

DIRECTIONS.

A DELICIOUS BREAKFAST DISH.—To one quart boiling water add one small cupful of WHEAT GERM MEAL; add salt; stir and boil about five minutes. Serve with cream or butter and sugar, and you have a dish "fit for a king."

AN ELEGANT SUPPER DISH.—Mould and serve cold with cream and sugar.

HASTY PUDDING.—To one quart boiling milk add a teacupful of WHEAT GERM MEAL; stir in slowly, and boil for three or four minutes; add two eggs, small piece of butter, salt, sugar, grated lemon peel or nutmeg, stirred together in half cup of milk, and stir in rapidly; let it boil for two or three minutes longer, and place in the oven a few minutes to brown, and your pudding is ready to serve with cream and sugar, or sauce.

BATTER CAKES.—Take a cupful WHEAT GERM MEAL; make thin batter with warm water; add teaspoonful salt and teaspoonful sugar; let stand over night. In morning mix heaping spoonful baking powder in half cup flour, and stir in thoroughly. Bake immediately on hot griddle.

TO FRY.—Mould and slice same as corn meal mush.

FOR FRYING OYSTERS, FISH, ETC., use same as Cracker Meal.

Your Clothes will last longer if washed with **Tulip Soap.**

A GREAT DISCOVERY.

Interesting to wearers of Corsets.

TRICORA, a Material of South American Growth, known as "Tricora."

THE BEST CORSET STAY EVER DISCOVERED.

The TRICORA RELIEF CORSET (boned with Tricora Stays) has inaugurated an era of comfort for Ladies.

In its construction, elegance of shape has been carefully looked after. The peculiar features of the "Tricora Relief," which afford so much ease in wearing, are the elasticity of its sections, at the upper and lower parts of the sides, causing easy adaptation in every position which the body can assume, while its inelastic waist, and perfection of bust, gives an elegance of figure to the wearer, and the "Tricora Stays," while pliable and supporting, are absolutely unbreakable.

The Tricora Relief Corset, having made such wonderful strides in public favor, may be considered due, chiefly, to the facts that its relieving features were originated, and its construction directed,

BY ONE OF NEW YORK'S MOST EMINENT FEMALE SPECIALISTS,

DR. ALEXANDER STRONG,

which, together with the pliable, durable, and unbreakable character of the Tricora Stays used for boning, must secure for it a long continuance of the great favor it has already found, so universally, with the Ladies.

Every Pair of Tricora Relief Corsets

Are Warranted to give Satisfaction or Money Returned.

Burnett's Flavoring Extracts

are invariably acknowledged the purest and best.

PIES.

CREAM PIE.—Take three eggs, one pint milk, cup of sugar, two table-spoonfuls corn starch: beat the sugar, corn starch, and yolks of the eggs together; after the milk has come to a boil, stir in the mixture, and add pinch of salt and about a tea-spoonful of butter. Make crust the same as any pie; bake, then fill with the custard, and bake again. Take the whites of the eggs and beat to a stiff froth with two table-spoonfuls of sugar, and brown in quick oven.

RIPE CURRANT PIE.—One cup sugar, one cup ripe currants mashed, three dessert-spoonfuls water, one table-spoonful flour beaten with the yolks of two eggs; bake. Take two table-spoonfuls powdered sugar and the whites of two eggs beat well together, put on top of pie, and brown in oven.

PRUNE PIE.—Soak a pound of prunes over night so that the stones will slip out easily; stew in water with as many raisins as you wish, and sweeten; use less water than for sauce. When both are soft, grate in the rind of two lemons, and fill the pie. Have top crust.

MINCE PIE.—Take eight pounds of apples, about four pounds lean boiled meat, pound and a half of suet; chop all very fine. Two pounds raisins, two pounds currants, three-fourths pound sliced citron. four pounds sugar, one quart molasses, three pints cider, pint vinegar, two tea-spoonfuls ground cloves, nine of cinnamon, four of mace, five of salt, two-thirds tea-spoonful of black pepper. Mix thoroughly, then add the juice and grated rind of two lemons. Keep the mince in stone jars some time before using. Add more liquor if needed.

SLICED APPLE PIE.—Line pie plate with crust, then fill with tart apples sliced very thin, sprinkle sugar and a little cinnamon over them. add two dessert-spoonfuls of water, and a few small pieces of butter; dredge in some flour, cover with top crust, and bake from half to three-quarters of an hour. Allow about five dessert-spoonfuls of sugar to a pie.

ORANGE PIE.—Four eggs, two table-spoonfuls butter, two gills cream, one cup sugar, juice of two oranges and rind of one, beat the butter and sugar to a light cream, add the beaten eggs gradually with the juice and grated rind; lastly add the cream whipped to a stiff froth.

CRANBERRY PIE.—Stew the fruit soft, then strain and sweeten to taste; use no spices. Add one beaten egg to each pie, that it may cut smooth. Use shallow plates with a lining and rim of pastry, and ornament the top with narrow strips. Bake until the crust is done.

CHERRY OR BERRY PIE.—Take a deep plate, and use very thin under crust. Allow a cup of sugar to a quart of fruit; use no spices. Prick the upper crust to let out the steam. Stone the cherries.

TULIP SOAP

needs no recommendation. It tells its own story if given a chance.

EVERY PAIR WE DYE OR SELL OF OUR
SILK FINISH

"Clean Fast Black" Stockings

is stamped with our guarantee that they

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Unbleached Stockings Dyed for 25 cts. per Pair.

LADIES', GENT'S, MISSES' AND CHILDREN'S
STOCKINGS FOR SALE.

Goods by mail must be accompanied by Postal Note
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THE F. P. ROBINSON CO.,

49 West Street, Boston. 49

E. L. ROGERS & CO.

MANUFACTURERS AND IMPORTERS OF

Fancy Groceries,

72 Broad St., cor. Custom House St.,

BOSTON.

Burnett's Cocoaine

affords the richest lustre, gives new life to the hair, and cures all irritation.

FANCY DISHES.

FRUIT ICE.—Juice of three lemons, one quart of boiling water, one pound of sugar, one pint of fruit of any kind. Let it stand until cold; then freeze it.

LEMON SHERBET.—Juice of five lemons, half a pound of sugar, one quart water, one tablespoonful gelatine. Soak gelatine in a little water; boil one cup water and dissolve gelatine in it. Mix together sugar, water, gelatine and lemon juice, strain it into a can, and freeze it.

STRAWBERRY BLANC-MANGE.—Stew nice ripe strawberries, strain off the juice, and sweeten to taste. Place over the fire, and when it boils stir in two tablespoonfuls of corn starch wet in cold water, to every pint of juice. Pour into moulds wet in cold water, and set away to cool. Serve with cream and sugar. Raspberries and blackberries cooked the same way are very nice.

LEMON CREAM.—Grate the rind of one lemon, add the juice of two lemons to a pint of cold water, bring it to a boil, then add five well beaten eggs. Set on ice till used. Serve in glass cups.

SPANISH CREAM.—To one pint milk add one-third package of gelatine. Place over a kettle of boiling water. Beat the yolks of three eggs and four tablespoonfuls of sugar; stir into the milk; after the gelatine has dissolved, add a little salt. Stir constantly until it begins to thicken. Take from the fire, and add the whites of the eggs thoroughly beaten. Stir five minutes. Flavor, and put in a mould to cool.

JELLITINA.—One package of gelatine dissolved in one pint of cold water; let it stand twenty minutes. Then add one quart of boiling water, two cups of sugar, and juice of two lemons. Strain it into bowls.

SOFT CUSTARD.—Boil a quart of milk, and beat up eight eggs with half a pound of sugar. Pour the milk on the eggs boiling hot, stirring the eggs at same time, and flavor with lemon or peach. Strain it through a fine sieve into a pitcher; set the pitcher in boiling water, and let it boil till it thickens. Stir it well; if it curdles, it is spoiled. Serve in custard glasses.

FRUIT FOR DESSERT.—Beat well the white of an egg with a little water, dip the fruit in, and roll it immediately in powdered sugar; place it on a dish, and leave it five or six hours, then serve. A more beautiful and exquisite dessert than a plate of currants thus dressed cannot be had.

ICE CREAM.—One quart of milk (cream will make it much nicer), four eggs, and from half to three-quarters of a pound of powdered sugar. Beat the eggs and sugar well together, let the milk boil, then stir in the eggs; let it just come to a boil, strain, and flavor with either vanilla or lemon. Let it cool; then freeze. Stir frequently while freezing.

STRAWBERRY ICE CREAM.—Take a quart of strawberries, hull them, and to each quart put half a pound of powdered sugar. Let it remain an hour, then strain, and mix with cream—one quart of berries to a quart of cream.

TULIP SOAP

is not so likely to chape your hands as inferior soap.

MILLS, KNIGHT & Co.

PRINTERS

PROPRIETORS AND MANUFACTURERS

OF THE

“CONGRESS”

REMOVABLE MEMORANDUM

The only Memorandum Book in
the market from which **ONE** or **ALL** the
leaves may be removed without injury to the binding. In three
sizes and several styles of leather binding. Especially adapted for use as
a Lady's Shopping Tablet, Gentleman's Pocket Memorandum,
Traveller's Order Book, or any purpose for which
a memorandum book is used.

For 35 cents in stamps we will send one desirable as a Shopping
Tablet or Gentleman's Vest Pocket.

No. 113 Congress Street.

BOSTON.

PRESERVES, PICKLES, ETC.

APPLE PRESERVE.—Take four pounds of brown sugar and melt, enough apples to make four pounds when sliced; add to the sugar when melted one ounce white ginger root. Flavor with lemon. Cook till transparent. Makes nice filling for Washington pie.

PEAR PRESERVE.—Pare, cut in halves, core and weigh; if they are hard, boil until tender, and use the water for the syrup. For each pound of pears use three-quarters pound sugar; boil a few minutes, then skim and cool; add the pears when lukewarm, and boil gently until they are penetrated by the syrup, and look clear; remove those that cook first. When all are done, take out the pears, boil down the syrup a little, and pour over them. A few cloves can be stuck in the pears, if liked, for flavoring.

GRAPE JAM.—Separate the skin and pulp; boil the pulp enough to rub through a sieve, all but the seeds; then add the skin, and to every pound add three-quarters pound of sugar. Be careful and not burn. Let it boil until well cooked.

ORANGE JELLY.—Take one ounce of gelatine, and dissolve in one pint of hot water. When sufficiently cool, add the juice of five or six oranges and two lemons; then strain, and let partially harden. Take the whites of two eggs, beat, and add to the mixture; beat the whole five minutes or more, till stiff, then put in mould.

QUINCE JELLY.—Slice the quinces without either paring or coring, put into preserving kettle, and cover with water; boil until soft. Remove from stove, and strain off the liquor; to every gallon add four pounds white sugar, and boil very fast until it becomes a stiff jelly.

PINE-APPLE JAM.—Peel, grate, and weigh the pine-apple, and for each pound put pound sugar; boil in preserving kettle from half to three-quarters of an hour.

CURRANT JELLY.—Take the currants when fully ripe, mash, and then squeeze through a cloth. To a pint of juice allow a pound of sugar, white is best. Boil gently for twenty or thirty minutes. Take a cup of cold water, and put in it a spoonful of the jelly; if boiled sufficiently, it will sink to the bottom of the cup in a solid mass. Put up in small jars.

WINE JELLY.—Two ounces of gelatine dissolved in one pint of cold water; soak one hour. Half pint wine—sherry is much the best—wine-glass brandy, juice of two lemons, half the rind of which grate, one and three-quarters pounds sugar. Pour three pints of boiling water over the above. Strain through a flannel jelly bag.

PEACH PRESERVE.—Pare the peaches, and take out the stones; make a syrup, allowing one pound sugar to one pound fruit. Boil the fruit until clear.

QUINCE JAM.—Peel the quinces, and grate them on a coarse grater; to one pint of quince add three-fourths of a pound of sugar; boil it half an hour. Put into small jars, and seal.

HOUSEKEEPERS should insist upon having Tulip
Soap every time.

OFFICE OF
G. E. MARSH & CO. } Lynn, Mass.
167 Chestnut St.,



It affords us pleasure to bring to your attention, through this medium, our **CELEBRATED BRAND** of

GOOD-WILL SOAP.

In certain localities it has already become as much of a household word as have the well-known maxims of Benjamin Franklin.

In the first place, let us consider that question, which most of all should be taken into consideration in purchasing soap, viz. : its **PURITY**. This brand has been given our special attention and study, and we take upon ourselves the responsibility of asserting, *beyond all hope of successful contradiction*, that the

GOOD-WILL SOAP

IS A

Perfectly Pure, Unadulterated Soap,

made of nothing but the **BEST** and **CLEANEST STOCK**. Thus we claim that no injury can or will be done to the finest skin, or the most delicate of fabrics. We think, therefore, that this fact alone, should of itself recommend this brand of Soap to every housekeeper. To every person that uses this Soap we would say,

SAVE YOUR WRAPPERS.

Send us twenty-five of the **GOOD-WILL SOAP** wrappers, with your name and address, and we will mail you **FREE**, our new **Banner Picture**, entitled "**MEDITATION**."

This picture was designed especially for us by Messrs. Donaldson Bros. of New York City, and is as fine a picture as has ever been offered to the public as a premium. Size of Banner, 14 x 20 inches.

DON'T FORGET THE NAME,

GOOD-WILL SOAP.

[SEE OUTSIDE PAGE OF COVER.]

JONAS WHITCOMB'S ASTHMA REMEDY

for Asthma, Rose Cold
and Hay Fever.

Read Carefully the following General Directions for Using Horsford's Baking Powder.

Milk is always preferable to water, for mixing. Have the oven hot before mixing the dough. Do not knead the dough. Have the pans hot before putting the dough into them. The quicker the dough is put into the oven after being mixed, the better the result will be.

BREAD, BISCUIT AND ROLLS.

Shortening may be used according to taste, but we recommend that none be used except where called for in the recipes.

Water may be substituted for milk in the three following recipes for making biscuit, bread and rolls, and they will be found light and palatable, and especially adapted to persons of weak digestive powers.

BISCUIT.—Take one quart sifted flour, loosely put in, two heaping teaspoonfuls Horsford's Baking Powder, one teaspoonful salt, sufficient sweet milk and water, or milk alone, to make a slack dough, just stiff enough to handle. Shape with a spoon and the floured hand.

BREAD.—Follow the above directions, adding one-half gill more water. Cover the pan, which should be deep enough to allow the bread to rise without touching the cover.* When nearly done, the cover may be removed to brown the top of the loaf.

GRAHAM ROLLS.—As Graham flour should not be sifted, take one and one-half pints of Graham flour, two heaping teaspoonfuls Horsford's Baking Powder; add one teaspoonful salt. To one pint of water add half a gill of molasses, with which wet the flour. A well-beaten egg improves these rolls. Bake like white rolls, in gem pans.

WAFFLES.—Take one quart flour, a teaspoonful salt, a tablespoonful melted butter, and milk enough to make a thick batter. Mix thoroughly; add two well-beaten eggs and two heaping teaspoonfuls Horsford's Baking Powder; stir well, and bake at once in waffle irons.

MUFFINS.—With one pint of milk and sufficient wheat flour, make a thick batter; add a little salt, a tablespoonful melted butter, two well-beaten eggs, two heaping teaspoonfuls Horsford's Baking Powder, and bake quickly in muffin rings.

GOOD AND CHEAP PIE CRUST.—One quart sifted flour, one teaspoonful salt, two heaping teaspoonfuls Horsford's Baking Powder; mix thoroughly together while dry, and sift; then add cold sweet milk enough to make a stiff dough, and roll out as usual. Use the "Pie Crust Glaze" on both the bottom and top crusts, as per following recipe. Some prefer less of the Baking Powder in pie crust; a trial will determine what quantity best suits your taste.

HORSFORD'S BAKING POWDER

Is put up in bottles of the usual sizes, with wide mouths to admit a teaspoon. Bottles are preferable to tin cans, as they are safer, cleaner, and preserve the strength of Baking Powder much better. For sale by all grocers.

*A flat piece of sheet iron answers very well as a cover.

FOR 100

Tulip Soap Wrappers sent at one time, a handsome pastel painting is given. (See next page.)

THIS IS NOT A LOTTERY.

GIVEN AWAY FREE.

AN ELEGANT

Solid Gold Ring,

WITH A BEAUTIFUL

GARNET STONE,



GIVEN AWAY FREE.

AN ELEGANT

Solid Gold Ring,

WITH A BEAUTIFUL

GARNET STONE,

Copyrighted February 26th, 1885.

As follows: To the one that sends us **10** cents in silver or stamps, as we are introducing this valuable Pattern of which we are selling thousands, we will send it by mail if you will write your order as follows: Give us the name of the Publishers on the front cover; also in what city or town you obtained the Book. To the one that sends us the largest number of orders at **10** cents each, on the first of every month, we will give the above valuable article.

Pattern giving full instruction mailed to you on receipt of **10** cents in silver or stamps.

If you are not satisfied with the Ring, we will return your money.

ADDRESS ALL ORDERS TO

H. L. YARRINGTON & CO.

BOSTON, MASS.

Burnett's Vanilla prepared from selected Vanilla Beans, entirely free from Tonka or other deleterious substances.

MISCELLANEOUS.

WHEN I DIG a man out of trouble, the hole that he leaves behind him is the grave where I bury my own trouble.

TO PRESERVE BOUQUETS.—Put a little saltpetre in the water you use for your bouquets, and the flowers will live for a fortnight.

CANNED CIDER.—Cider may be preserved perfectly sweet for years, by putting it up in air-tight cans, like those used for preserving fruit.

PREPARING NEW LINEN FOR EMBROIDERY.—New linen may be embroidered more easily by rubbing it over with fine white soap, which prevents the threads from cracking.

RIBBONS AND SILKS should be put away for preservation in brown paper; the chloride of lime in white paper discolours them. A white satin dress should be pinned up in blue paper with brown paper outside, sewn together at the edges.

A SILVER TREE.—Dissolve twenty grains of nitrate of silver in one fluid ounce of water in a phial, and add one half a drachm of pure quicksilver. Suspend a piece of zinc in the solution, and the silver will be precipitated upon it, forming a beautiful silver shrub or tree.

THE SIMPLEST INVISIBLE INKS are lemon juice, milk, onion juice and salt and water. Love letters written with these fluids are perfect blanks, until the tender words are brought out in brown or yellow by holding the billet-doux before the fire.

GERM MEAL GEMS.—Half pint *Wheat Germ Meal*, mix dry with two teaspoons baking powder, one tablespoon butter, one egg, little salt and sugar, stir with milk to a thin batter, drop into warm gem pans and bake in hot oven.

DOWN FINE!

To procure a satisfactory article at the LOWEST POSSIBLE PRICE is always a desideratum with prudent people, and it is safe to say that

—SCOURENE—

adequately meets this demand. As a scouring and polishing soap it has no superior, and is offered to the public for ONE-HALF the usual price, namely,

FIVE CENTS PER CAKE!
and is for sale by all grocers. Principal Depot, 12 Murray St., New York City.

FRAMES are NOT included in this offer. If you want a frame, send \$3.00 with the wrappers. Express charges on pictures have to be paid by the person sending wrappers. (See next page.)



—OR—

SALERATUS,

WHICH IS THE SAME THING.

☞ Many times more **ECONOMICAL** TO USE than Baking Powder. ☞

TO HOUSEKEEPERS.

It is important that the Soda or Saleratus you use should be **WHITE** and **PURE**, in common with all similar substances used for food. Some Soda may appear white when examined by itself, but a comparison with *Church & Co's ARM AND HAMMER BRAND* will show the difference. In making bread with yeast, it is best to use about half a teaspoonful of *Church & Co's ARM AND HAMMER BRAND Soda or Saleratus* at the same time, and thus make the bread rise better, and prevent it from becoming sour, by correcting the natural acidity of the yeast. All good cook-books recommend this.

FARMERS and **DAIRYMEN** should use only the *ARM AND HAMMER BRAND* for cleaning and keeping milk-pans sweet and clean.

HOG DISEASES.

The Arm and Hammer Brand Soda or Saleratus is now being used by farmers with great success, for the prevention and cure of **HOG CHOLERA** and other diseases. Mix with animals' food.



The following is a copy of the Jurors' Report at the World's Industrial and Cotton Centennial Exposition at New Orleans, 1885:

"Having carefully examined the exhibit made by **CHURCH & CO.**, and all competing exhibits, concur in recommending the award of a **FIRST-CLASS MEDAL**. The exhibited Soda is of great **WHITENESS AND PURITY**."



To insure obtaining only the **ARM AND HAMMER BRAND Soda or Saleratus**, it is best to buy in *Pound or Half-Pound Cartoons*, which have our name and trade-mark on them, as inferior goods are sometimes substituted for the Arm and Hammer Brand when bought in bulk.

CHURCH & CO., 129 Pearl Street, NEW YORK.

HINTS FOR THE HOUSEKEEPER.

OUR MORNING MEAL.—Breakfast should be the most enlivening meal of the whole day, for then we are to be nerved for another day's duties and cares, and perhaps for great sorrows also. Let there be no exciting argument, from which personalities may crop out, around the breakfast table. Let there be, if possible, only pleasant topics and affectionate salutations, that all may go forth their several ways with sweet, peaceful memories of each other; for some foot may never again cross the family threshold, some eye never witness another day's dawning. This thought, if the busy world was not so clamorous as to stifle it, would often arrest the impatient, fretful words that pain so many tender hearts.

HOW TO PUT THE CHILDREN TO BED.—*Not* with a reproof for any of that day's sins of omission or commission. Take any other time but bed-time for that. If you ever heard a little creature sighing or sobbing in its sleep, you could never do this. Seal their closing eyelids with a kiss and a blessing. The time will come, all too soon, when they will lay their heads upon their pillows lacking both. Let them then at least have this sweet memory of a happy childhood, of which no future sorrow or trouble can rob them.

BRINGING UP CHILDREN.—The very best method to bring up a child in the way he should go is to go in that way yourself. Be yourself that which you wish your child to be. Let the father and mother be civil, considerate, patient, sweet-tempered, low-voiced, obliging, truthful and tender, and pretty much all they would need do to their children would be to stand aside and see them grow.

RECIPE WITHOUT MILK.—Take four tablespoonfuls of Ridge's Food, mix with a little cold water and a little salt, add one pint hot water, boil for two minutes, pour into moulds and place on ice. Serve with cream and a little sugar.

RECIPE WITH MILK.—Take five tablespoonfuls of Ridge's Food; first mix the Food with a little cold milk and a little salt, and two well-beaten eggs: then add one quart of hot (not boiling) milk, then return the whole mixture to the fire and stir briskly till it boils; flavor to suit the taste. Pour into moulds. Eat cold with sugar and cream.

RIDGE'S FOOD is carefully put up in four sizes. Sold by druggists and grocers at thirty-five cents and upwards, with **WOOLRICH & Co.** on every label.

THE WORLD MOVES!

And as advance is made old things are crowded out by new, because constant experiment develops better results, as well as cheaper processes of manufacture.

— SCOURENE —

Is the last and best result of a long experience in the manufacture of superior Soaps at cheapest rates. It is not inferior to any, for scouring and polishing purposes, and is sold at **ONE-HALF** the ordinary price of similar soaps.

PRICE FIVE CENTS PER CAKE.

The Pictures are hand work, made by artists of high reputation; are elegantly framed with half-inch plush inside of a heavy bronzed frame.

LIVER
—AND—
STOMACH
SANATIVE.
—
NERVE
PILLS.



LUNG
CORDIAL.

Send for our
PAMPHLET,
DESCRIBING VARIOUS
DISEASES
And how to cure
them.

Thousands of persons in every trade, profession, and calling,
have been cured by

DR. R. C. FLOWER'S **Scientific Remedies.** ~~~~~ **RIP VAN WINKLE.**

Joseph Jefferson the great actor (whose equal in the character of Rip Van Winkle we shall never see again), states that he visited Dr. Flower in a very low state of health. He had given up the stage on account of his health being utterly broken down. Dr. Flower entirely cured him, and he is to-day enjoying the very best of health, after having filled last season a heavy professional engagement. The two great remedies used in this celebrated cure were Dr. Flower's Liver and Stomach Sanative and Nerve Pills.

A RAILROAD PRESIDENT'S TESTIMONY.

Col. Thos. A. Scott, for years President of the great Pennsylvania R. R., said just before his sudden death, in answer to a question: "There is but one Dr. Flower, and it will be a century before there is another, and the one medicine for Liver and Stomach troubles, and the general system, is his Liver and Stomach Sanative."

A CASE WITHOUT A PARALLEL.

In that horrible railroad disaster at Ashtabula, Ohio, which every one remembers, Mrs. F. M. Coulter was hurled through the bridge 70 feet into the river of ice. Her friend and Messrs. Moody & Sankey's associate, the sweet singer P. P. Bliss, was killed, and she so badly injured and her nervous system so shocked that chronic hysteria followed. She was sent to a private asylum, where, after a long treatment she was pronounced incurable. Four years ago a friend sent her a bottle of Dr. Flower's Nerve Pills. The effect was like magic; 17 bottles were taken, and Mrs. Coulter was thoroughly cured.

PREPARED ONLY BY
FLOWER MEDICINE CO., - - BOSTON, MASS.

And for Sale by all Druggists.

PRICE, \$1.00 PER BOTTLE, 6 BOTTLES, \$5.00.

RECEIPTS FOR THE SICK ROOM.

FEW people have any idea of the neatness and promptness necessary in a sick room. All food to be used there should be prepared in the best possible manner, and served as neatly and quietly as good nurses know how to do so well, as little things, such as the least delay, or any want of proper care in handing food, is quickly noticed by the invalid. The physician should always be consulted as to the kind of food to be given, as what may be beneficial at one time may be detrimental at another.

DRY TOAST.—Cut the bread into slices as even as possible, and rather thin; toast until well yellowed. Cover with a napkin, and serve quickly while hot. Some people are afraid of dry toast, as it is rather binding to the bowels.

MILK TOAST is relished by most convalescents. Cut the bread, which should be stale, into thin slices, toast nicely, and lay into a deep dish; pour over it boiling milk. Cover and serve hot.

TOAST WATER OR TEA.—Pour boiling water upon dry toast, and let it stand a few minutes. Then pour the water off the bread, and serve hot. It is often much relished.

APPLY GLENNY'S SNOW BALM for Itching Piles, and all local Irritations. A Trial we Solicit. A Cure we Guarantee. A Lady writes, "Its Effect is Magical." Fifty Cents per Box. Sent free to any address on receipt of price.—J. BOYD GLENNY, 756 Broadway, New York.

SOFT TOAST.—Toast well, but not too brown, two thin slices of stale bread; put them on a warm plate, and pour upon them some boiling water; quickly cover with another dish of the same size, and drain off the water. Put a very small bit of butter on toast, and serve at once while hot.

PANADA.—Take three crackers, split them, one tablespoonful of white sugar, a small pinch of salt, a very little nutmeg, and boiling water enough to properly cover them. Set on the hearth in a covered bowl for about an hour. The crackers should be almost clear, and soft as jelly. Put the crackers in the bowl in layers, with a grain of salt and sugar to each layer; serve from the bowl.

Or, take three arrowroot crackers broken into small pieces, pour over them boiling water, and cover close for a minute or two; then add a teaspoonful of white sugar, and a little new milk. Some use more sugar, and lemon juice instead of the milk.

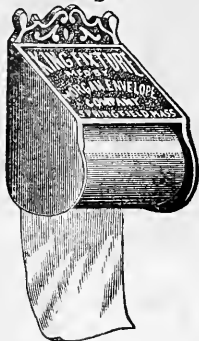
ARROWROOT.—Be careful to get the genuine. Put into a pint of water grated nutmeg and fine sugar; boil up once, then by degrees add a dessertspoonful of arrowroot, previously rubbed smooth with two spoonfuls of cold water.

ARROWROOT GRUEL.—Take a large spoonful of arrowroot, mix with a little cold milk and a little salt, stir it into a pint of boiling milk, and boil four minutes.

CHICKEN TEA.—Take off the skin and all the fat, and boil the chicken till very tender, with just water enough to cover it, adding a little salt. Then take the chicken out, and let the liquor remain until cold; skim off all the fat on top, and serve hot.

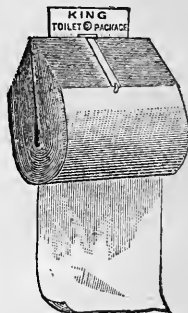
THE KING PACKAGE TOILET PAPER

Fig. 1.



KING PACKAGE.
In Metal Fixture.

Fig. 2.



KING PACKAGE.
Without Fixture.

Is made of cut sheets of tissue of suitable size, slightly attached to each other. By removing one sheet another falls into position, and so on till the entire package is used—exposing the sheet nearly its entire length, as shown in Fig. 1, so that it may be seized with the hand. This may be used equally well without other holder than a hook or nail to hang it on (see Fig. 2), but when used in Hotels and other public places we recommend the Metal Fixture, as the paper can only be taken from it one sheet at a time.

For Private Houses we supply a Leatherette Holder, which answers every purpose, while its cost is trifling.

Per Case of 100 Packages, - - - - -	\$14.25
Leatherette Holders, per dozen. - - - - -	1.50
Metal Locking Holders, per dozen, - - - - -	4.50

DISCOUNT TO THE TRADE.

FOR SALE BY DRUGGISTS AND PAPER DEALERS.

Samples sent by Express paid for \$1.00 as follows: New England and Middle States, five packages with one holder; other States, four packages and one holder.

EACH PACKAGE GUARANTEED 800 SHEETS.

MORGAN ENVELOPE COMPANY, - - SPRINGFIELD, MASS.



Bigelow Carpet Co.

ORIGINAL POWER-LOOM MANUFACTURERS OF

WILTON AND BRUSSELS CARPETS.

The Carpets made by this Company have received the highest award wherever exhibited, including Gold Medals at the Paris Exposition, 1878, and at the Centennial, 1876.

Their deserved reputation for excellence of fabric, richness and durability of color, novelty and beauty of design, has led to frequent infringements, and inferior goods have often been palmed off in their stead. For the protection of the public, the Company has adopted as a trade-mark the word "**BIGELOW**," which will be woven (at every repeat of the pattern) in white capitals into the back of the fabric.

Customers will therefore, have merely to examine the back of a Carpet to be certain that they are getting the genuine Bigelow Wiltons, or Body Brussels.

These goods can be obtained from all first-class dealers.

